



ROODEKRANTZ

1974 Old Bush Vine Chenin Blanc 2022



Vineyard

Age of Vines: 48 years (planted in 1974)

Location: Agter-Paarl

Viticulture: Dry-land old bush vines

Soil Type: Weathered Malmesbury shale

Harvest Report 2022

Climatic Conditions: A warmer vintage in the Paarl region, resulting in a fruit-forward, robust, and richer style of Chenin Blanc, displaying early-stage approachability.

Vinification

Harvesting: Grapes were carefully hand-picked at optimal ripeness between 21°B – 23°B, split over two picks – first pick for higher natural acidity, and the second pick for texture and mouthfeel.

Fermentation: The grapes were de-stalked, crushed and pressed and the juice was fermented in older oak barrels.

Maturation: Extended ageing on the fine lees for extra texture and mouthfeel, with regular batonage. The total maturation period in these older barrels took place over a period of 11 months.

Total Production: 1500 bottles

Tasting Profile

Layered and perfumed aromas of stone fruits, white pear and ripe orange citrus, with subtle hints of oak spice. The palate is beautifully textured and creamy, with ripe tropical fruit flavours persisting on the lengthy finish. An elegant wine, displaying the complexity of the vines' age.

Food Pairing

Grilled fish or prawns, brushed with lemon butter, will complement the wine's citrus undertones and textured profile. The creamy and rich nuances will match well with creamy pasta Alfredo or Carbonara, or creamy seafood dishes.

Alc: 14.01% • **RS:** 2.6 g/L • **TA:** 5.4 g/L • **VA:** 0.45 g/L • **pH:** 3.52

Roodekrantz is a boutique producer that specializes in crafting artisanal, site-specific wines.

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