

KOGELBERG CHENIN BLANC 2024

Flagship Range

The name “Kogelberg Chenin Blanc” is inspired by the Kogelberg Biosphere, a UNESCO-recognised conservation area in the Western Cape. Kogelberg is a mountainous region in the Elgin Valley, known for its pristine biodiversity, cool climate and unique terroir. It is home to the Kogelberg Biosphere Reserve, one of the world’s richest floral kingdoms, with focus on conservation and sustainable agriculture. The cool maritime influence from the nearby Atlantic Ocean creates ideal conditions for growing optimum quality Chenin Blanc, enhancing its natural acidity, freshness, and complexity, making it a truly unique expression of Chenin Blanc.

In the vineyard & cellar

The grapes are handpicked from our single vineyard in Elgin during the cool early morning hours, preserving their freshness. The fruit is carefully crushed, pressed and settled in stainless steel tanks before the juice is transferred to 225-liter French oak barrels ranging from 1st, 2nd and 3rd fill for fermentation. The oaking is meticulously chosen to impart subtle oak influences without overpowering the variety. The wine then matures on its lees for 10 months, enhancing complexity and texture, contributing to a richer mouthfeel.

In the bottle

A clear, bright hue, indicative of its purity and quality. Showcasing typical Chenin Blanc characteristics of orange peel and citrus aromas, offering a fresh and inviting bouquet. A full-bodied wine with a rich palate, featuring hints of honey and ripe stonefruit. The balanced acidity and subtle oaking makes for an ever-evolving wine ageing beautifully over time.

Technical Notes

Cultivar: Chenin Blanc (100%)

Ageing: Enjoy now or within 10 years from vintage

Wine of origin: Elgin

Winemaker: Karlin Nel

Alc
13.5%



RS
2.4g/l



TA
6.8g/l

