



Chenin Blanc 2024

A luminous Chenin Blanc, alive with aromas of quince, pear and citrus blossom. The palate is crisp yet layered, unfolding with fresh orchard fruit, a gentle honeyed note, and a lingering mineral finish.

Cultivar:

100% Chenin Blanc

Vineyards:

Helder Crest's Chenin Blanc comes from vineyards on the lower slopes of the Helderberg in Stellenbosch. The maritime influence of False Bay tempers summer heat, while decomposed granite and shale soils provide excellent drainage and natural concentration in the fruit.

Viticulture:

Vines are spur-pruned and vertically trained for optimal sun exposure and airflow. Irrigation is minimal, ensuring smaller berries with intense flavour. Grapes are hand-harvested in the cool of morning to preserve freshness and natural acidity.

Vinification:

Grapes are destemmed, gently pressed, and the juice settled before fermentation. Cool stainless-steel fermentation captures pure fruit character, while a small portion in oak adds texture. The wine rests on fine lees for several months, building depth and a creamy palate.

Wine Analysed Profile:

- Tasting notes: Bright aromas of quince, pear, and apple, layered with subtle citrus and a hint of honey. The palate is crisp and vibrant, balanced with a rounded texture from partial oak fermentation and lees contact.
- Alcohol / Acidity / pH / Residual sugar: *Typical style ranges: 12–13.5% alc., total acidity 5.5–6.5 g/L, pH ~3.3–3.5, residual sugar dry to off-dry.*

Maturation & Ageing Potential:

Best enjoyed within 3–5 years to retain its lively freshness, though careful cellaring allows development of richer honeyed and nutty notes with age.

Serving suggestion:

Serve chilled, 8–10 °C. Excellent with shellfish, grilled fish, roasted poultry, or mildly spiced Asian cuisine. Also pairs beautifully with soft cheeses such as chèvre.

Awards & Accolades:

Gold – Gilbert & Gaillard, France 2025

