

WILDEKRANS CHENIN BLANC

2024

Country
South Africa

Region
Bot River Valley

Varietal
Chenin Blanc

Winemaker
De Wet Viljoen

Alcohol Content
12.5%

Total Sulfur
No data

Residual Sugar
1.6 g/l

Acidity
No data



HISTORY

Founded in the 1970's the Wildekrans Wine Estate is a picturesque 1000-acre estate tucked away in the beautiful Bot River Valley. Originally established as a mixed farming operation (wheat, olives, ostrich) the owners soon realized that the cool terroir with its breezes off the southern ocean had all the key components to produce grapes of the very highest quality.

Today winemaker De Wet Viljoen summarizes his sustainable viticulture and philosophy and approach to winemaking with the following thought: "Wines are like humans; we have a place where we were born and raised, and this contributes to who we are. With wines, I aim to create wines with personality and a sense of place."

VINIFICATION and MATURATION

Hand harvested, de-stemmed and fermented in temperature controlled tanks. Stainless steel fermentation to focus and elevate the natural characteristics of the white varietal that has found a serious home in South Africa: Chenin Blanc.

VINEYARD



Vines planted to Bokkeveld group shales, lithic (shallow and sandy) and duplex soils (clay enriched subsoil). Southern facing slopes, vines are over 20 years old.

TASTING NOTES



Translucent straw with a green tinge on the eye. Good tropical fruit with pineapple and green apple on the nose which follows through with a lingering aftertaste.

FOOD PAIRING



Shrimp scampi, agua chiles, summer salads, fish and chips, pad thai, yellow curry dishes, stone fruit cobblers and pies.