

Olifantsberg, Breedekloof, Old Vine Chenin Blanc 2022



A refined Chenin Blanc with mineral and spice combined with honey and fresh apple notes, beautifully textured.

Producer Note

Olifantsberg is passionate about producing authentic wines with a true sense of place, which reflect the unique location of their vineyard. The focus is on sustainable farming and winemaking practices, resulting in limited intervention in the both the vineyard and cellar. They hold the Integrated Production of Wine (IPW) certification for sustainability. The team are fully committed to understanding their terroir and managing their natural resources through conservation, which adds to the singularity of their wines. The unique terroir with its combination of Breede-shale, Renosterveld and sandstone soils, constant winds and elevation, produces concentrated fruit that winemaker Elizma Visser translates into elegant, fresh and age-worthy wines. In Tim Atkin's 2021 South Africa Report, Elizma was awarded the prestigious Young Winemaker of the Year Award.

Vineyard

The vineyard is located in the Breedekloof, a viticultural area to the west of the Breede River Valley, in the Western Cape. The grapes are from a 100% bushvine block planted in 1982 on north to northeasterly slopes at an altitude of 223 metres. Traditional planting methods were used, and the vines were planted just wide enough apart to allow the vineyard to be worked by horse and plough. This high-density planting of 7,700 vines per hectare, which are grown in decomposed sandstone soils results in a very unique expression of Chenin Blanc. The surrounding mountains have a moderating effect on the climate in Breedekloof. Morning and afternoon shadows from the mountains shorten the hot days in the region and bring considerably colder evenings. This diurnal temperature variation allows the grapes to cool down during the evening, thus retaining their fresh acidity to balance the ripe, fruit flavours. The vines are grown by a passionate grower who shares the Olifantsberg philosophy and cultivates the vines using sustainable viticulture. The skilled Olifantsberg team has been pruning these vineyards for over seven years and with each vintage they achieve more balanced within the vines resulting in harmonious wines.

Winemaking

The grapes were hand-harvested and cooled overnight. Bunch sorting took place to ensure only the best grapes were vinified. The fruit was 100% whole bunched pressed to ensure the delicate extraction of only the purest juice. Fermentation took place with natural yeast in a combination of vessels: 2,000-litre French oak foudres, seasoned barrels and stainless-steel tanks, with each vessel resulting in a different expression of Chenin Blanc and imparting a layered dimension to the wine. The wine was aged for nine months on the lees in French oak, which contributed to the complexity and texture of the wine.

Tasting Note

A refined Chenin Blanc showing aromas of crisp green apples, white pear and delicate pineapple layered with subtle oak nuances. Rich and full, with a good depth of fruit and a refreshing feel to balance the rich and creamy palate.

Grape

Chenin Blanc 100%

Awards

92 Pts, Tim Atkin MW, 2023
92 Pts, James Suckling, 2024
4.5 Stars, Platter's Wine Guide, 2024



Winemaker:	Elizma Visser
Region:	Breedekloof
Subregion:	Breedekloof
Country:	South Africa
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5597222A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap