

Veld Organic Chenin Blanc

2025



TASTING NOTE

Delicate pale gold in colour, this Chenin Blanc offers aromas of quince, citrus and stone fruit. The palate is juicy, with litchi and pineapple leading to a refreshing, zesty finish.

SERVE WITH

Delicious with chicken pad thai, fish and chips, or avocado and smoked trout salad.

APPEARANCE

Pale gold with a vibrant lemon-rind rim.

ANALYSIS

Alc: 13 % vol	TA: 5.6 g/L
RS: 3.4 g/L	pH: 3.48

WINEMAKER

Tania Kleintjes

ORIGIN

Paarl

TERROIR / SOIL

The grapes are sourced from trellised vines aged between 4 and 10 years, grown in decomposed granite soils with a high clay concentration. The vineyards are managed to international organic standards, without artificial pesticides, fungicides or fertilisers. Average annual rainfall ranges between 450 mm and 500 mm.

VINEYARD AND CLIMATE CONDITIONS

The organically grown grapes were harvested at optimal ripeness, de-stemmed and crushed into stainless-steel tanks to retain freshness and fruit expression. The wine spent four months on its lees to enhance structure and flavour development.



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AWARDS

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