

THE WINERY OF GOOD
HOPE

The Winery of Good Hope

Bush Vine Chenin Blanc

2024

RANGE NAME	—
WINE OF ORIGIN	Stellenbosch, South Africa
VINTAGE	2024
VARIETALS	Chenin Blanc
WINE TYPE	White
WINE MAKER	—

VINEYARD NOTES

These Chenin Blanc bush vines are situated on the gravelly slopes and extensively decomposed granite soils of the Helderberg where they benefit from the cooling maritime breezes of False Bay. Over the winter, rainfall was plentiful and with more moisture in the soil, the vines displayed strong vigour. A couple of warmer evenings in January meant harvest was a little earlier with the grapes having great concentration and intensity of flavour.

WINEMAKING NOTES

Separate parcels were picked by hand at different levels of ripeness in order to ensure there was a good complexity and balance of acidity, fruit and minerality. Each parcel contributes something different to the whole and this gives us a range of options when considering the blend. Cool fermentation took place in stainless steel tanks with natural yeast (favouring fruit enhancement). The juice was kept on lees for 4 months, with occasional battonnage to enhance palate weight and texture of the wine. Blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration was maintained throughout.

TASTING NOTES

A wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. Aromas of lemon, stone fruit, honeysuckle and hints of almonds on the nose. Zippy acidity and a clean juicy finish. It shows great persistence of flavour and freshness that lingers on the palate long after the wine has gone.



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RESIDUAL SUGAR	2.6 g/L
PH	3.36
ALCOHOL	12.5 %
TOTAL ACID	5.5 g/L
BOTTLES PRODUCED	—
BOTTLE SIZE	750ml
BOTTLES PER CASE	12