



THE LEGEND OF
CONVERGENCE
• BAY •

Chenin Blanc 2025

TASTING NOTES

Vibrant tropical fruit aromas. The palate is crisp and zesty, with refreshing acidity. A well-balanced mouthfeel carries subtle stone fruit notes and a touch of citrus, leading to a long, lingering finish.

ANALYSIS

Alc:	13.0 vol%	pH:	3.52
RS:	2.1 g/l	TA:	5.9 g/l

VINEYARD

Selected blocks were used from Koekenaap and Liebendal. The vineyards are planted in Hutton as well as Karoo soils. The vineyard rows face in a Northwest–Southeast direction. The vines used for the wine are 5 and 10 years old, respectively.

HARVEST & CELLAR TREATMENT

Selected vineyards were chosen to produce blending components with different style identities. The vineyards, planted in deep Hutton and Karoo soil, are influenced by misty sea breezes and delivers exceptional fruit. The vineyards planted in Karoo-type red sand and lime soil produce fruit with tropical aromas.

SERVING

Best enjoyed now or within 2 years after vintage. Pairs well with a variety of dishes. Roast Chicken, Seafood (grilled prawns or oysters), Vegetable dishes (asparagus or artichokes) and Thai dishes.

