



Kameraderie Chenin Blanc 2021

Technical information

100% Chenin Blanc
W.O Paardeberg, Swartland
Soil: decomposed granite
Alcohol Vol: 12,5%
pH: 3.32
Total acidity: 5.9g/l

In the vineyards

Dryland bushvine grapes planted in 1980 on decomposed granite vineyards on the western side of the Paardeberg. These old vines have through the decades adapted to survive and produce unbelievable grapes in these tough growing conditions. These grapes were picked when optimally ripe and produced a wine that's very true to its terrior and place.

In the cellar

Grapes were destemmed, pressed, and left overnight to settle in stainless steel tanks. The wine was then racked to 3rd fill 500 litre French oak the next morning and spent 10 months on its primary lees without any batonage. No commercial yeast or enzymes were used during the winemaking process.

Label story

For us everything in life is about camaraderie, about savoring moments with those closest to you. However, camaraderie is not only between friends but also between the farmer, workers in the vineyards and vines and about the final product being shared between friends over a good meal. The stamps show a bit of our heritage with the ship symbolizing the Dutch settlers to the Cape and the Springbok being our South African National animal.

