



STELLENBOSCH

Dorper Chenin Blanc 2022

The Dorper range was conceived from the idea of producing a great “village” wine as done in Burgundy, France. And so we came to Village (French) – Town (English) – Dorp (Afrikaans). In South Africa we have a Dorper sheep breed, these black headed sheep are adaptable and hardy much like the Pinotage and Chenin Blanc varieties. So with a bit of word play the Dorper Pinotage was created in 2017. And in 2020 joined by a Chenin Blanc. These wines are focused on exploring the diversity and complexity of Stellenbosch old vine sites.

Fruit sourced from two vineyards from the Bottelary Hills, picked between 20.8-22.3 Balling. Whole bunch pressed, and naturally settled over night. Racking with fluff to older French oak for natural fermentation. A portion of barrels fermented at low temperature. Aged for 9 months on lease.

Total Production 3714 bottles.

ALC % v/v	pH	TA	R/S	VA
12.75	3.23	5.7	1.30	0.47

A Great expression of Stellenbosch Chenin Blanc, light straw with a green hue. White stone fruit and lime citrus on the nose. The palate is layered with citrus, green apple and stone fruit. Fine understated oak broadens the palate with an acidity that leaves your palate wanting more.

