

VAN LOGGERENBERG WINES

KAMERADERIE CHENIN BLANC - 2024

Paardeberg | Chenin Blanc | Swartland



Technical Information

Attribute	Detail
Varietal Composition	100% Chenin Blanc
Wine of Origin	Swartland
Vintage	2024
Soil Type	Decomposed granite
Alcohol by Volume	13.1%
pH	3.24
Total Acidity	6.1 g/L
Residual Sugar	1.7 g/L
Barrel Type	French



In the Vineyard

85% of this wine is from dryland bushvine grapes planted in 1966 and 15% planted in 1980 on decomposed granite vineyards on the western side of Paardeberg. These old vines have through the decades adapt 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 it's terrior and place.

In the Cellar

Grapes were destemmed and pressed and left overnight to settle in stainless steel tanks. The 1966 vineyard was fermented in Italian concrete tank. The 1980 planted vineyard was fermented in 500 litre French oak barrel. Both parcels was left on their lees for 10 months without batonage. No commercial yeast or enzymes were used during the winemaking process. 85% of the wine was fermented and aged in concrete.

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