



VAN LOGGERENBERG WINES

KAMERADERIE CHENIN BLANC - 2025

Paardeberg | Chenin Blanc | Swartland

Technical Information

Attribute	Detail
Varietal Composition	100% Chenin Blanc
Wine of Origin	Swartland
Vintage	2025
Soil Type	Decomposed granite
Alcohol by Volume	13.1%
pH	3.3
Total Acidity	5.4 g/L
Residual Sugar	2.4 g/L
Barrel Type	French



In the Vineyard

85% of this wine is from dryland bush vine grapes planted in 1966 and 15% planted in 1967 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 its terroir 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 1967 planted vineyard was fermented in 500 litre French oak barrels. Both parcels were left on their lees for 10 months without batonage. No commercial yeast or enzymes were used during the winemaking process.

[info@vanloggerenbergwines.co.za, <https://www.vanloggerenbergwines.com/>]