



CHENIN BLANC

VINTAGE:

2025

CULTIVAR:

Chenin Blanc (100%)

APPELLATION:

Coastal

IN THE VINEYARDS:

All the vines are trellised. Grapes were hand-picked between late January and early March, and then taken to the cellar in lug boxes

TASTING NOTES:

The Under Oaks Chenin Blanc 2025 is a bright, shiny wine with a pale straw-yellow colour. The wine is well balanced, full flavoured and displays strong notes of guava and tropical fruit salad on the nose and palate. It has good acidity and a long fruity aftertaste. Although it is very full-bodied this Chenin Blanc is soft on the palate and a pleasure to drink.

ANALYSIS:

Alcohol: 13.5%

Residual sugar: 2.9

Total Acidity: 6.0

pH: 3.41

AGEING POTENTIAL:

This wine can be enjoyed immediately but will also age well

SERVING SUGGESTIONS:

The Under Oaks Chenin Blanc is simply delicious on its own on a nice warm summer afternoon or it can be perfectly partnered with garden salads or grilled fish. One of our favourites is braaied chicken with an apricot glaze paired to perfection with a big glass of chilled Under Oaks Sauvignon Blanc.

