



2024

CHENIN BLANC

Producer: Carmen Stevens

Region: Western Cape

Appellation: Paarl

Country: South Africa

Variety: Chenin Blanc

Bottle Size: 750 ml

Alcohol: 13.5%

Residual Sugar: 2.2 g/L

Soil: Decomposed granite, sandstone

Farming Practices:
Sustainable

CELLAR PROFILE

Carmen Stevens has been in the South African wine industry since 1995 and graduated as the first black South African to study the art of winemaking in the country. In 2011, she established the winery that bears her name, making her first vintage in 2014. In January 2019, she registered the first 100% black-owned winery in South Africa in picturesque Stellenbosch. Carmen Stevens Wines are certified with the Integrated Production of Wine (IPW) seal that speaks to integrity and sustainability of winemaking practices. IPW is a testament to environmentally friendly farming practices, resource conservation and social responsibility.

REGION

Paarl is the oldest wine region in South Africa. Home to the KWV cooperative and iconic Nederburg winery, Paarl has been under vine since the Huguenots from France first planted in the 1680s. Located north of Stellenbosch, the vineyards sit on the north side of Simonsberg Mountain, on the slopes of Paarl Rock. Most of the vineyards are planted on the upper slopes. The soils are known as Table Mountain Sandstone: quartzitic sand formed tens of millions of years ago when this part of the land was underwater. The summers are quite hot during the day and rain is infrequent. Most wineries use some form of irrigation. The ocean 60km away supplies afternoon breezes that help mitigate the daytime heat and evening temperatures drop significantly. Known for intensely flavoured wines, the region is planted primarily to Chenin Blanc and Chardonnay in whites, Cabernet Sauvignon, Pinotage and Shiraz in reds.

VINEYARD

The fruit for this bottling is selected from two sections in the same vineyard block in the Paarl wine region of South Africa. All

vines are trellised and cultivated on Table Mountain sandstone and decomposed granite soils. The summer growing season here is dry, but no irrigation is used, which leads to smaller berries and bunches, thicker skins, reduced yields and more intense flavours in the final wines.

WINEMAKING

The fruit is hand-sorted and picked in 20 kg crates to ensure it reaches the cellar intact and in perfect condition. The grapes are then whole-bunch pressed to ensure an elegant mouth feel. After pressing, 15% of the cloudy juice is left to undergo natural fermentation, adding texture to the final blend. The balance of juice is cleaned and split between stainless steel and concrete tanks. A pure yeast culture is employed to ensure the purity of fruit in both vessels. Lees stirring is done on all three batches to build palate depth.

TASTING NOTES

Aromas of melon and ripe pear, with a hint of lime. The nervy yet elegant palate has a distinct gunflint minerality. Concentrated sweet grapefruit flavours add depth and a pleasant fruitiness to the signature mouthwatering acidity of the varietal. Enjoy lightly chilled with coconut curries, roasted squash or tangy goat cheeses.

VARIETIES

Chenin Blanc, known as "Steen" in South Africa, is a white variety from the Loire Valley of France. Renowned critic Jancis Robinson has noted that Chenin Blanc is probably the world's most versatile grape, being able to produce quality wines of various sweetness, including fortified wines, sparkling made in the Traditional Method and dessert wines noted for their aging ability. In the best vintages, these grapes can be left on the vines to develop Noble Rot, producing intense, viscous sweet wine which may improve considerably with age.