



SINCE

1941

MONTAGU

WINERY



Montagu Winery Chenin Blanc

Representing over 30% of the region's vines, Chenin Blanc is the true success story of the Montagu area. Sourced from the exceptional, consistent terroirs of the Pietersfontein and Baden valleys, this crisp white wine epitomizes the region's famous fruit-driven style. It opens with vibrant tropical fruit aromas, unfolding into a beautifully balanced, lively palate with a delicious, lingering finish that leaves you wanting more.

VARIETAL	100% Chenin blanc
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2015
VINEYARD AREA	5.45 ha
YIELD PER HECTARE	25 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
CLONE	SN 220
HARVEST DATES	4 February

VINIFICATION

Grapes are harvested mechanically in the cool, early morning hours at 21.8°B to lock in maximum fruit expression. The juice undergoes a steady 20-day fermentation in stainless steel tanks at a controlled 13°C. Post-fermentation, the wine receives one month of extended lees contact, adding subtle complexity and body while maintaining the consistent, clean taste consumers love year after year.

AGEING	1-2 years
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TECHNICAL ANALYSIS

Alcohol	13.12
pH	3.46
Residual Sugar	4.30
Volatile Acidity	0.61
Total Acidity	6.10
FSO2	44
TSO2	112

SERVING SUGGESTION

The lush tropical fruit profile and crisp finish make this wine highly versatile. Enjoy it alongside roasted chicken breast with lemon and herbs, a creamy butternut soup, or a fresh harvest board loaded with dried apricots, roasted almonds, and mild white cheeses.

Unlocking Excellence