

Storm Point

2024

CHENIN BLANC

Swartland - South Africa

NATURAL VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Multiple vineyards throughout the Swartland
Vine Age: Average: 25-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native – stainless-steel
Skin Contact: None
Aging: 9 months in stainless steel
Alcohol: 12.5%
pH: 3.1
Total Acidity: 6.5 g/L
Total SO2: 60 ppm
Total Production: 1,667 cases
UPC: 6009801525341

About

Storm Point Chenin Blanc was made to show what a well-adapted variety can do in the Swartland's unruly landscape and intense growing season. Thanks in large part to the granitic soils found in the Swartland, the hallmarks of this wine are intense aromatics, powerful flavors and bright acidity. Year after year, it continues to deliver exceptional value for its quality; in three vintages since 2019, it has been featured on a New York Times "20 Wines Under $20" or recommended Thanksgiving wines list. As for the name, Storm Point is a reference to the 'Cabo das Tormentas' or 'Cape of Storms' that Bartolomeu Dias rounded successfully in 1488, and it pays homage to the rugged, wind-blown climate of the Swartland.

The grapes were hand harvested. A cool and controlled spontaneous fermentation occurred in stainless steel and the wine was left on its gross lees for nine months. Stainless steel was chosen to encapsulate the freshness and vitality of the grapes. The wine was bottled with a light sheet filtration, fining, and dosage of sulfur.

Tasting Note

Ripe stone fruit meets zippy citrus with a sprinkle of sea salt. Bright, breezy, and a little green in all the right ways. It finishes clean with that salty mineral snap.