



Charla Haasbroek Wines

2021

CHENIN BLANC

Malgas - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Sijnn Vineyard
Vine Age: 15-years-old
Soil Type: Round river stones over schist and Bokkeveld shale
Viticulture: Practicing organic
Fermentation: Native — 400L old French oak (100% whole-bunch)
Skin Contact: None
Aging: 9 months on the lees
Alcohol: 14%
Residual Sugar: 1.7 g/L
pH: 3.06
Total Acidity: 7.5 g/L
Total SO2: 30 ppm
Total Production: 35 cases

Reviews

The WineMag | 93 points
Platter's Guide | 94 points

About

Charla's Chenin Blanc comes from the low yielding bush vines of the Sijnn vineyard in Malgas. This vintage, 2021, was a vibrant year for acidity, leading to 'laser beam' wines. Between 2015 and 2020, there was very little rainfall in Malgas, reaching a low of about 200 mm (7.8 inches) of rain between 2018-2019. The vines, which are grown on what Charla calls 'unimaginable,' poor, rocky soils, have immense root systems as they had to seek out water and nutrients very deep within the ground during these drought years.

The grapes were hand picked and brought to the Sijnn cellar for processing. An old basket press was used to press the clusters (100% whole-bunch) before the juice went to old 400L French oak barrels for spontaneous fermentation. The wine remained there for 11 months before it was hand bottled, unfinned and unfiltered. The only addition was minimal sulfur.

Tasting Notes

Golden hues. The nose reveals ripe Honeycrisp apples in an apple-pie spice blend of cinnamon and nutmeg. On the palate, there is brilliant minerality and chalkiness, which adds a round texture next to the tight acidity.