



Storm Point

2023

CHENIN BLANC

Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Multiple vineyards throughout the Swartland
Vine Age: Average: 20-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: 3.3
Total Acidity: 6 g/L
Total SO2: 75 ppm
Total Production: 2,000 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 both 2022 and 2019, it was featured on a New York Times "20 Wines Under \$20" 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, controlled fermentation (with native yeast now for the third vintage) 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 unfinned with a light sheet filtration and dosage of sulfur.

Tasting Note

This wine showcases a delicious blend of ripe stone fruit and lively citrus flavors, complemented by a subtle hint of sea salt. The palate is bright and herbaceous, and the finish is marked by a pronounced mineral-driven elegance.