



LYNGROVE®
STELLENBOSCH

COLLECTION

CHENIN BLANC 2025

The Collection range of wines aspires to be easy-drinking, but also true to its terroir. The emphasis lies on fruit-expression of the specific cultivar.

ORIGIN: Stellenbosch

VARIETIES: 100% Chenin Blanc

VINEYARD: Drip-irrigation ensures optimal ripening. The vines are planted on south facing slopes in soils consisting of weathered granite on clay and benefit from the cooling effect of the nearby Atlantic Ocean (False Bay) during the ripening season.

GROWING SEASON AND HARVEST: The 2025 Stellenbosch growing season was exceptionally good with above average quality. A season characterized by sustained mild and dry conditions contributing to steady ripening with optimal fruit composition and minor fungal disease risk. This vintage offers expressive aromatic profiles suggesting wines with character and depth that will surely further develop and age well. Yields were only average.

VINIFICATION: These perfectly ripe grapes were gently pressed to avoid any harsh phenols. After settling, the juice was then racked, fermented at cool temperatures and left on the fine lees to enhance depth of flavour.

TASTING NOTES: This fresh, fruity style of Chenin Blanc show prominent guava fruit aromas, green apple and punchy tropical fruits like pineapple with a nuance of jasmine. The palate is textured with a crisp and lingering finish.

SERVING: Enjoy this wine chilled (5-8°C). Perfect aperitif and pairs well with a variety of foods, including seafood dishes like chilli, lime and coriander prawns, or smoked salmon & dill crème fraiche.

ANALYSIS:

Alc: 13.90%

RS: 2.1g/L

TA: 5.9g/l

PH: 3.50

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