



IMPOSTER

CHENIN BLANC

Release date | October 2025 (800 bottles)

Vineyards | Stellenbosch (3 sites)

Grapes | Chenin Blanc from 40+ year old blocks.

Soils | Red/white granite, clay, coarse silica.

Vinification | Hand-picked older vines. Spontaneous fermentation across concrete, second-fill and old barrels.

Ageing | 10 months on lees + 12 months bottle aging. Minimal sulfur.

Analysis

Alcohol		12.86 %
Residual Sugar		2 g/L
pH		3.3
Total Acidity		6.2 g/L

Notes | Tropical fruit, yellow peach, crushed rock, saline minerality. Linear acidity with palate weight, sea salt tension. Long finish with floral lift and wet stone.

Pairing | Lobster, ceviche, creamy poultry, goat cheese, Asian seafood dishes.

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