

David & Nadia

From shale soils high in the Paardeberg, this old-vine Chenin Blanc reveals a precise, mineraldriven profile that embodies Swartland's heritage vineyards.



Skaliekop Chenin Blanc 2022

Swartland, South Africa

Region and Vineyards



The **Chenin Blanc vines were planted in 1985**, making them nearly four decades old. Their dry-farmed bush-vine structure yields naturally low production, ensuring depth and character in the fruit. Skaliekop lies adjacent to the Plat'bos vineyard, separated only by a narrow tractor road, and together they represent some of the most authentic expressions of Swartland Chenin Blanc. The vineyard carries the **Certified Heritage Vineyards (CHV) seal** and is part of the **Old Vine Project (OVP)**, preserving South Africa's viticultural legacy.



Harvesting took place in **mid-February 2022**, with two separate picking dates to capture balance between ripeness and acidity. The parcels were vinified and aged individually before blending. Fermentation occurred spontaneously with **indigenous yeasts**, reinforcing the estate's commitment to minimal intervention.

The wine matured for **11 months in old, neutral French oak barrels**, which add texture without overt oak influence, preserving purity of fruit and site expression. Bottled at the end of the year, the final wine shows the hallmarks of the producer's style: precision, freshness, and authenticity. The 2022 vintage yielded **2,505 bottles** only, underscoring its rarity.



Alcohol:12,50 %

Composition: 100% Chenin Blanc







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Tasting Notes

- Color: Pale straw with green glints, luminous and precise.
- Aroma: Citrus zest, quince, and yellow apple layered with chamomile, wet stone, and subtle honeyed tones. Saline and mineral nuances underline the shale origins.
- **Palate**: Linear and vibrant, with a fine backbone of acidity. The mid-palate shows texture and depth, balancing fruit richness with taut minerality. Long, focused finish with lingering notes of lemon peel and crushed rock.

Did you know?

The Skaliekop vineyard is unusual in the Paardeberg for its **shale-based soils** rather than granite. This distinction is key to the wine's personality, giving it a more **austere and mineral-driven profile** compared to other Chenins of the region. It also forms part of South Africa's **Old Vine Project**, dedicated to protecting vines over 35 years old, a movement that has elevated the global prestige of Cape Chenin Blanc.

Wine Pairing Ideas

- **Fresh oysters with lemon** the saline minerality mirrors the maritime freshness.
- Grilled sea bass with fennel the wine's acidity and texture complement delicate white fish.
- Roast chicken with lemon and thyme classic flavors resonate with Chenin's citrus and herbal notes.
- Comté cheese the wine's depth and acidity cut through the cheese's nuttiness.



James Suckling (JS): 93 Points (2022)

This is showing aromas of apricot stones, almonds, cardamom and lemon pith. It's medium-bodied with plenty of phenolic texture, with a fresh, mineral and almost chalky finish.



Robert Parker (RP): 92 Points (2022)

The 2022 Chenin Blanc comes from a blend of eight single vineyards, four of which are bottled as single-vineyard Chenin Blanc. It displays a refined nose with notions of apple and citrus blossom and white peach and wax melon. Medium-bodied and with a fine mineral tension, the palate displays a kiss of phenolic bitterness before revealing layers of complexity. It ends with a refined, fresh, ethereal finish. Enjoy with food.







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Decanter (DCT): 94 Points (2017)



Meaning 'shale hill', this single vineyard is an anomaly amid the Paardeberg granite, but it gives a focussed, mineral line to this stunning wine. Tiny yields from dry-farmed bush vines planted in 1985 deliver huge concentration of apple, melon, tangerine and white flowers. The wine has a lean, direct palate with a delicious, raspy, nutty texture and bracing acidity. It has superb energy, purity and vibrancy. Just 1,863 bottles made. Drinking Window 2019 - 2026 (4/2019)



