



David & Nadia

A wine of precision and elegance, it captures the essence of Paardeberg's decomposed granite soils with lifted aromatics and minerality.



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Wine of origin Swartland



Plat'bos Chenin Blanc 2022

Swartland, South Africa

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Winemaking

Harvesting took place in **early February 2022**, reflecting its position among the first Chenin Blanc sites to ripen. Grapes were picked in two separate passes to capture balance and complexity. Each lot was fermented and aged individually, allowing site character to shine before blending.

The wine matured for around **11 months in old neutral French oak barrels**, ensuring textural finesse without overt oak influence. Natural fermentations with **indigenous yeasts** underline the minimalist approach, focusing on terroir expression. Total production amounted to just **1,772 bottles**, underscoring its rarity.

Tasting Notes

- **Color:** Pale lemon with greenish hues, bright and clear.
- **Aroma:** Citrus blossom, lime zest, and green apple are layered with notes of quince, almond, and crushed granite. Subtle herbal nuances add lift.
- **Palate:** Vibrant and linear, with lively acidity and a saline mineral edge. The palate is finely textured, combining citrus purity with depth, leading to a long, focused finish.

Did you know?

Plat'bos lies just across a narrow road from Skaliekop, yet the **contrast in soil type—granite versus shale—creates strikingly different wines**. While Skaliekop tends toward austerity and taut minerality, Plat'bos shows a slightly **rounder texture and more floral aromatics**, illustrating how even small shifts in terroir can profoundly affect Chenin Blanc.

Alcohol :12,00 %

Composition: 100% Chenin Blanc



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Wine Pairing Ideas

- **Sashimi of yellowtail** - the wine's linear freshness enhances delicate raw fish.
- **Grilled prawns with garlic and lemon** - acidity and minerality balance the richness of the seafood.
- **Goat's cheese tart with herbs** - the wine's citrus and mineral notes complement the savory creaminess.
- **Roast guinea fowl with lemon and sage** - the textured mid-palate supports poultry with aromatic seasoning.



Robert Parker (RP) : 93 Points (2022)

Bursting with a fresh, clean and spicy nose, the 2022 Plat'bos Chenin Blanc offers notions of dusty citrus blossoms, white peach and Meyer lemon zest with a subtle hint of nuttiness. Medium-bodied, mineral driven and zesty on the palate, this is youthful and expressive with a kiss of phenolic bitterness. It will remain food friendly for years to come. Nicely done, I want more!



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.

