



Jacaranda Wine Estate, Wellington, South Africa
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Jacaranda Horizon Chenin Blanc 2024

Tasting Notes

Tropical fruit, citrus fruit, refreshing acidity and a long, lingering finish. Extended lees contact adds complexity. This is your perfect ,anytime-anywhere' wine.

Terroir

Decomposed Granite soils and Mediterranean climate. Yields are kept low, to a maximum of 6 tons/ha. Voor Groenberg summer days in Wellington are typically warm and sunny, with cooler nights and a light afternoon breeze which helps to keep the vines and grapes healthy.

In the cellar and vinyard

Sustainable and responsible vineyard practices are the core of our winemaking philosophy, we are working exclusively with certified organic fertilizer and spraying material. In the cellar, full bunch pressing and maceration for 2 days , thereafter, nature takes control.

Spontaneous fermentation with the grapes' native yeast in an octagonal concrete tank. The wine was kept on the lees for two months which added complexity.

Analysis

14.00Vol% Alc 2.5g/L RS 5.8/L TA 3.37 pH

Vintage 2024

The 2024 season will be remembered for its extremely wet and cold winter and spring, during which flooding occurred. With the arrival of summer, the weather changed to dry and windy conditions. Good leaf and vineyard management was essential, with very hot temperatures, high humidity and a cool spell in November to be managed. This vintage's white wines are characterised by good mouthfeel with a full palette and balanced analyses, and red wines showing deep shades of colour.

