

ORPHEUS & THE RAVEN

2023

50 YEAR OLD BUSHVINE CHENIN BLANC

Tasting Notes

A youthful green edge adds an instant brilliance that gracefully yields a pale golden core. Chenin lovers will enjoy how the aromas emerge strikingly: freshly sliced nectarine complemented by a touch of Malden salt, embroidered with finer nuances of quince, ripe orange, nartjie, grapefruit and blossoms evocative of these fruits.

Ripe fruit, oak and lees contact imparts a creamy texture with an ever-present salinity. Herbal notes of fennel and lime leaves adds a savoury sheen for a delightful contrast.

The acidity is refreshing, while the pithy texture moulds the wine's structure, like savouring lemon curd spread on toasted sourdough. The wine has a great length, elegant floral accents, and a persistent limy character, adding to the chalky dry finish.

Alc - 13%

RS - 5.8

pH - 3.56

TA - 6.5



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by THE VINONEERS