
FACT SHEET



the den, Chenin Blanc 2024

W.O. SWARTLAND

CULTIVARS

Chenin Blanc 100%

ANALYSIS

Alc: 12,5% | R.S: 3.1g/l | T.A: 5.9g/l | pH: 3.32

TASTING NOTES

Abundant fresh citrus, wet stone and tropical fruit aromas give way to a vibey bright creamy palate. Crisp acidity and a hint of vanilla oak add to the texture, and the wonderful fruit just lingers on and on. Exceptional value.

AGEING POTENTIAL

This wine should be drunk within 2-3 years of the vintage.

THE VINEYARD

Grapes were harvested from Leeuwenkuil farm and several other locations in the Swartland. These vineyards are not irrigated, and the vines are primarily bush vines.

WINEMAKING

The grapes were tank fermented using natural yeast and French oak staves, the Viognier component was fermented naturally in 2nd and 3rd fill barrels.

Total production 10,890 bottles.

THE STORY OF THIS WINE

Social wines to be enjoyed with friends and family. The den wines are named for the den, the heart of all painted wolf communities. Flavour-packed, soft and juicy comfort wines.

Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT – www.ewt.org.za and Tusk – www.tusk.org.