



South Africa's Signature Sip: Exploring the Richness of Chenin Blanc

Jordan Meyer & Mia Kelbrick



The History of Chenin Blanc in South Africa

Chenin Blanc has a long and interesting history in South Africa and is believed to be amongst the first vine cuttings that arrived here in 1655 during the time of Dutch colonial administrator, Jan van Riebeeck.

The oldest Chenin Blanc vineyard block in South Africa was planted in 1942.



1655

2 Feb. 1659

1942

2 Feb. 2024

Under a watchful eye of Jan van Riebeeck, on 2 February 1659 the first grapes from the three young vines were pressed.

On 2 February 2024, we celebrated the 365th birthday of SA wine industry and Chenin Blancs role in it.

South African Chenin Blanc flavour profile

Chenin Blanc



Pale Straw



Pale Amber

Wines range in color depending on style



A bunch of
Chenin Blanc grapes

 WINE FOLLY



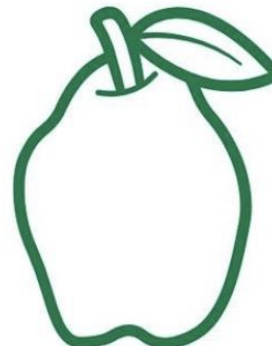
PEAR



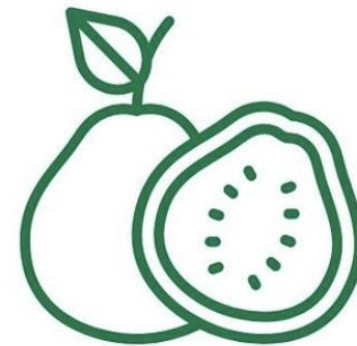
YELLOW APPLE



PEACH



QUINCE



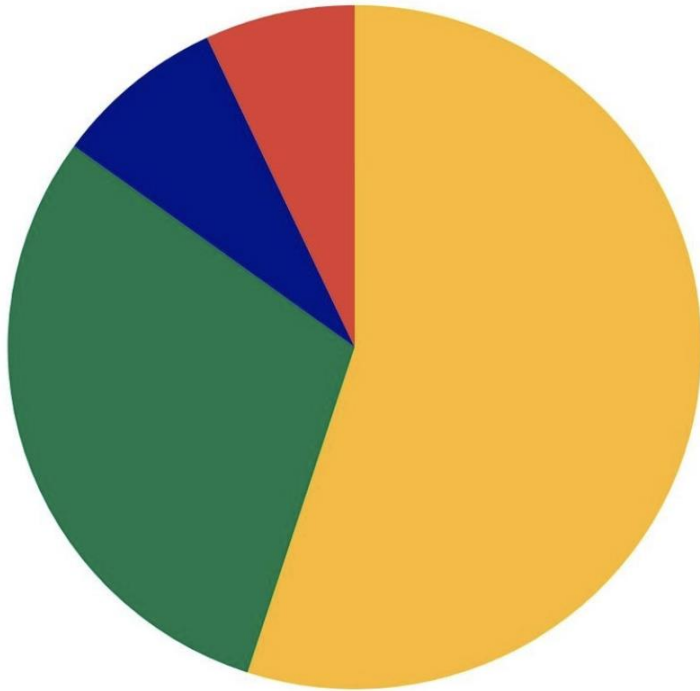
GUAVA



PASSIONFRUIT

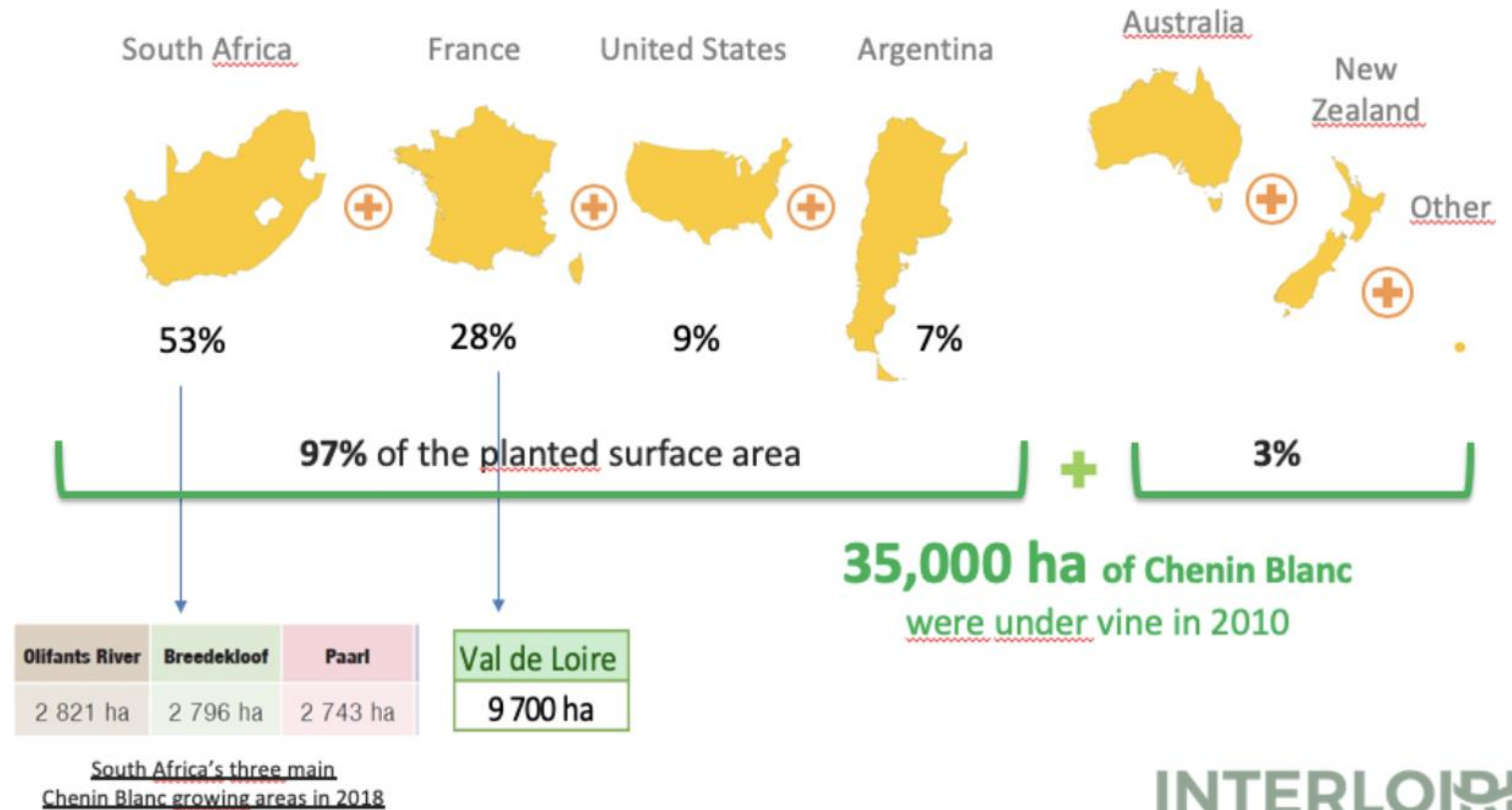
Where is Chenin Blanc grown?

■ South Africa
 ■ France
 ■ USA
 ■ Other



- As seen, more than South Africa producers more than 50% of the Chenin Blanc vineyards worldwide.

Top producers of Chenin Blanc worldwide



INTERLOIRE
 Interprofession des Vins du Val de Loire

South African Chenin Blanc

The Numbers



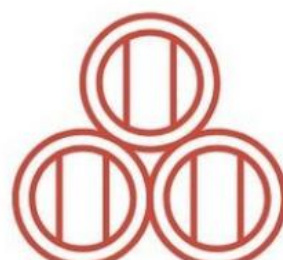
16 192 ha

The area under vine in South Africa of Chenin Blanc (2023). It is the most planted grape in the country.



7-12 °C

Ranging in flavour profiles from unoaked Chenin Blanc best served at 7 °C, while oaked Chenin Blanc wines are better served at 12 °C.



10+ years

Chenin Blanc's acidity allows it the ability to age very well. Chenin Blanc wines are able to be aged for over a decade.



14.5 %

Many South African Chenin Blanc wines fall within the 12 to 14.5 % alcohol by volume bracket.



52 %

More than half of the old vines in South Africa are Chenin Blanc.

The Old Vine Chenin project

- Certified Heritage vineyards
- Old vines make wines that reflect the earth and the terroir they grow in.
- They exist because of the people who touched and tended them over many years.
- The OVP wants to focus the minds of winegrowers, winemakers and all wine drinkers on the benefits that come with age in vines.

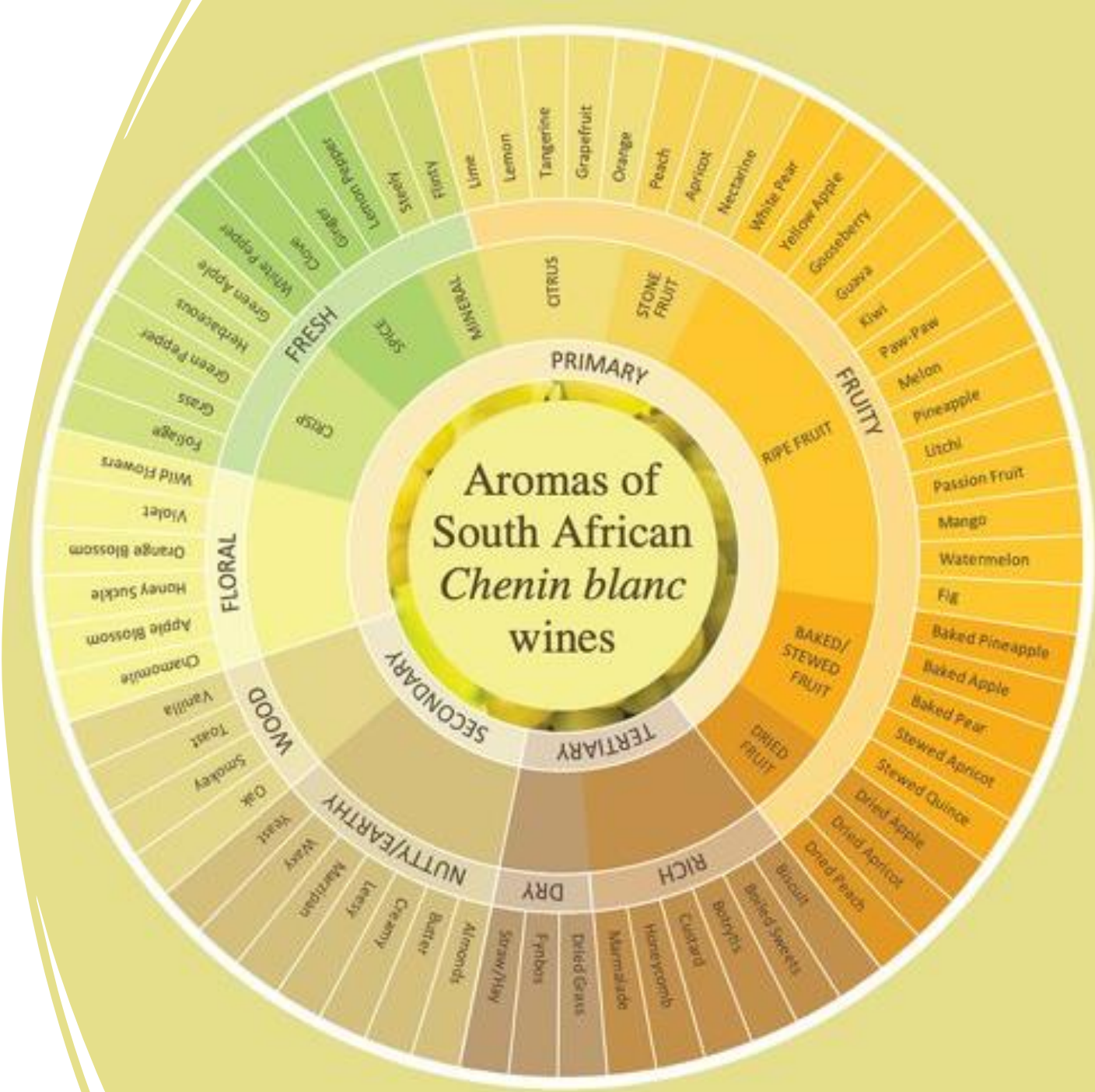


The Versatility of Chenin Blanc

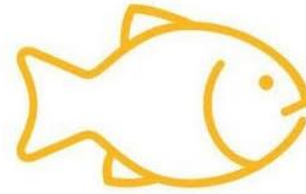
- Used for brandy production
- Blends with Chardonnay for white blend
- Dry & crisp, similar style to Sauvignon Blanc & Pinot Grigio
- Barrel fermented/aged



Aroma Wheel for South African Chenin Blanc Wines



Recommended Chenin Blanc Food Pairings



TROUT, HALIBUT &
SMOKED SALMON



TURKEY &
CHICKEN



APPLE, QUINCE
& PEAR



PORK, VEAL &
GUINEA FOWL



SPICES &
HERBS



SOFT COW MILK
CHEESES



Some of our favourite South African Chenin Blancs





Stellenbosch
UNIVERSITY
IYUNIVESITHI
UNIVERSITEIT

Thank you!
Baie dankie!
Enkosi!

Photo by Stefan Els