MASON ROAD

Chenin Blanc 2024

by Brookdale Estate, Paarl

VINTAGE CHARACTERISTICS

The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

TASTING NOTES

Wild flowers pressed in books; the scent of lined dried in the sun; baubles of quince hung on leafy green trees – twigs, bergamot, citrus. The aromatics are complex, yet fresh, undressing with apple vibrancy, pear skin, hints of warm hay, and fynbos honey. The flavours coil onto the palate; its deep-fruited heart runs through with a river of freshness, broadening into golden apples, brioche and butter. A veil of ginger spice sews up the pineapple-painted finish with mouthwatering, nutty sapidity.

WINEMAKING

Made from vineyards planted in 2016 and 1993. The younger vineyards add a jolt of freshness and the older vines add depth and concentration, building complexity with terroir, rather than tools. Precooled fruit is destemmed and crushed before being lightly pressed. The free-run juice is settled overnight. Fermentation occurred in stainless-steel tanks. The wine is aged for 8 months on the lees. 5 percent of barrel-aged Chenin Blanc is added before bottling for added complexity.

WINE ANALYSIS

ALCOHOL	12,5 % Vol	рН	3,25
TOTAL ACIDITY	6,0 g/l	RESIDUAL SUGAR	2,8 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | SCREWCAP | 2024

BOTTLE SPECS: BARCODE: 0781718420969 BOTTLE SIZE: 300mm x 75mm BOTTLE WEIGHT: 1.2 kg