



Essay White 2026



Chenin Blanc is known for its generosity of fruit and friendliness towards a multitude of dishes. Essay White is a crisp and well-balanced wine which blends Chenin with Roussanne & Viognier, adding complexity and aromatics.

WINE DESCRIPTION

The Essay White is an aromatic Chenin-driven blend. A touch of Roussanne and Viognier adds richness and also imparts elegant floral aromas.

COLOUR: Pale straw, light green tinge.

AROMA: Pineapple, litchi, pear, violets.

PALATE: Tropical fruits, melon and passionfruit.

BODY: Rich creamy texture and a fresh finish.

TECHNICAL DETAILS

VARIETAL: 59% Chenin Blanc, 24% Roussanne, 17% Viognier

GRAPE SOURCE: Cape Coast

RESIDUAL SUGAR: 3.1

TOTAL ACIDITY: 6

PH: 3.29

VINTAGE

The long wet winter was followed by a temperate growing season. Persistent winds during flowering led to a slight drop in yields, but lower yields meant looser bunches which helped keep disease pressure low. The canopies showed robust growth with healthy foliage, protecting grapes from excessive sun exposure. Pre-harvest was dry and moderate, allowing for slow ripening resulting in enhanced aromatics.

VINEYARDS

The Chenin Blanc and Viognier come from dry-land bush-vine vineyards grown on shale soils in the Agter-Paarl region, while the Roussanne is sourced from vineyards in the cooler Stellenbosch region.

WINEMAKING

Grapes were hand-harvested and the juice was cold fermented in stainless steel tanks. About 50% of the Roussanne and Viognier were fermented in 500-litre neutral oak barrels and then aged on lees for a few months. The wine was fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap

