

black pearl wines

CHENIN BLANC 2025

Swartland, South Africa



Technical Notes

The Black Pearl Chenin Blanc 2025 comes from 19 year old bush vines, Clone SN22 – from the Loire Valley, grown on slate soil in the Swartland close to Riebeeck West. Harvesting takes place early in the morning by hand. Yields are about 4t/a. After destemming and crushing the juice stays cold for natural settling. Fermentation takes place with two yeasts, Lalavin QA23 yeast which develops passionfruit characteristics, and Zymaflore X5 yeast which produces clean whites with high aromatic intensity. Following fermentation, the wine sits on the lees for a few months to add to the mouth feel. Wine is made simply, with a non-interventionist approach. Filtered and bottled within 6-9 months of harvest, with a tiny sulfur adjustment. It is well understood that Chenin from this area is an overachiever and when you add some vine age to it, you get this voluptuous middle palate that cannot be attained from young vines. This wine practically makes itself.

About this Wine

Mary Lou Nash & family relocated from New Hampshire in 1995 and she taught herself how to grow grapes and make wine. This old farm that she acquired back then, contained 4.5 hectares of Shiraz and 3 hectares of Cabernet Sauvignon, and is nestled between a parcel of extremely rare patch of Renosterveld (an indigenous flora) which is considered a World Heritage area. Since no white grapes are grown on this particular property, Mary Lou buys fruit from a grower in Swartland and produces this Chenin in a bright, fruit forward style, that's easy to drink. Given that the region she's from is quite warm (like Paso) it makes little sense to work with Sauvignon Blanc or Chardonnay. Making Chenin Blanc is not just the natural choice, but it's an early revenue generator, while the reds sit in barrel. While there is much more to say about Chenin Blanc in South Africa, Mary Lou understands that consumers enjoy a counterpoint in style to Sauvignon Blanc and Chardonnay, and this is Chenin's gift to the wine world.

UPC CODE: 858441006828

Wine Analysis

Alcohol: 12.5%

Acidity: 6.6 g/L

pH: 3.2 g/l

Residual Sugar: 2.4 g/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✗ **ORGANIC**

✗ **BIODYNAMIC**

Winemaker: Mary-Lou Nash

Appellation: Swartland

Varietal: 100% Chenin Blanc – Clone 22

Yields per Acre: 4 tons

Cases Produced: 1000

Filtration & Fining: Filtration & Bentonite fining

Wood treatment: 100% Stainless

Length of barrel maturation: none

Tasting Notes

The Chenin Blanc has a fine mineral nose with a citrus freshness. The palate has zesty acidity complimented by Granny Smith apple and subtle tropical fruit flavours.

Bright and focused with a crisp clean finish, this wine shows off the varietal characters of an unoaked Chenin from the Swartland.

