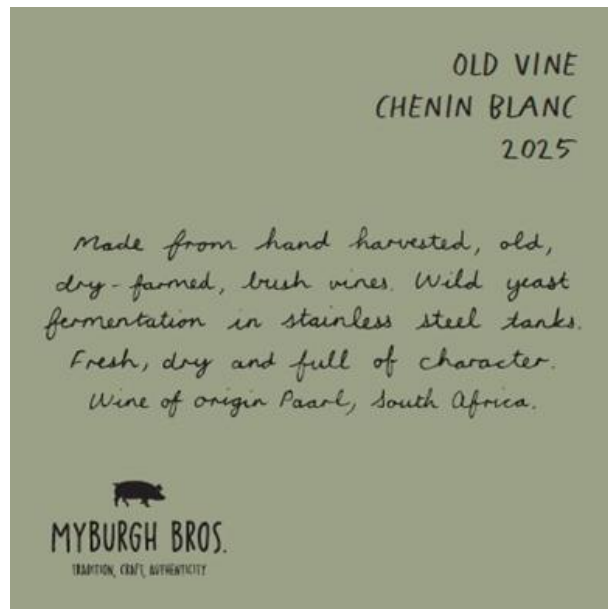




Myburgh Bros. Old Vine Chenin Blanc 2025

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including pig farming and winemaking. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We have identified a few special vineyards on neighbouring properties and we are using these to make the Myburgh Bros. wines.

Although growing grapes and making wine is seriously hard work, we hope that each sip of our wine will add pleasure, fun and joy to your lives.” ~Tyrrel & Philip Myburgh, Joostenberg Estate Wines



Tasting Notes

Aromas of apple and green melon, with a gentle hint of pear in the background. Fresh, lively, and nicely dry on the finish.

Vineyard

Dry-farmed, bush vine vineyard on Hercules Pilaar farm, situated in the South-western part of the Paarl wine area. The vineyard was planted in 1984 and is a “[certified heritage vineyard](#).” Picking was done by hand and staggered in order to capture both natural acidity (early picking) and riper flavours (later picking).

Winemaking

The hand-harvested grapes were picked and pressed during the cool morning hours. After a short overnight settling, the juice was transferred to stainless steel tanks (89%) and old seasoned barrels (11%) and spontaneous fermentation occurred. After fermentation, the wine was kept on the lees for a further 4 months before bottling.

Analysis

Alcohol: 13.47% • Residual Sugar: 2.5 g/L • pH: 3.32 • Acid: 5.6g/L