



*Le Sueur*  
WINES

## Le Sueur Chenin Blanc 2023

*Winemaker:* Louis van der Riet  
*Appellation:* Klein Karoo  
*Grape variety:* Chenin Blanc  
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### Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. Louis received his degree in Viticulture and Oenology from Stellenbosch University in 2009 and started working as assistant winemaker at Allesverloren Wine Estate from 2009 till 2012. He was then appointed as head winemaker at De Krans Wines at the end of 2012 and had the opportunity to start his own range of experimental wines in 2014. Louis wanted to learn and understand more about new varieties and vinification techniques that he did not have the opportunity to work with during his winemaking studies. He found similarities in terroir between the Klein Karoo and the Swartland, Louis also favoured Chenin Blanc as a white grape variety and decided to experiment with small batch natural barrel fermented Klein Karoo Chenin Blanc. He released his first 600 bottles of Le Sueur natural barrel fermented Chenin Blanc in November of 2014.

### Vineyards

Le Sueur Wines Chenin Blanc is a blend of two different Chenin Blanc sites in the Klein Karoo. 60 % of the grapes are from an older vineyard in Meiringspoort that is grown in arid shale soil. The warmer dry climate of Meiringspoort produces small Chenin Blanc clusters and berries with intense flavour and concentration. The other 40% of the grapes are from a young vineyard on the northern slopes of the Outeniqua mountain. This area is much cooler and the vines are planted in rocky ferricrete and sand stone soil. These younger vines and cooler appellation create wines that are fresher with higher acidity and has more tropical fruit flavours.

### Winemaking

Meiringspoort Chenin is hand harvested at the end of January and Outeniqua Chenin Blanc during the middle of March in small 15 kg crates. The crates are transported to the cellar and placed in a chiller unit throughout the night. Both vineyards are vinified separately from each other.

The clusters are destemmed and crushed and the juice is separated from the skins. For the Meiringspoort Chenin Blanc, a more natural approach is taken allowing for a couple hours of skin maceration before the juice is separated and pumped to foudre and starts fermentation naturally. Waboomskraal Chenin Blanc, the juice is then settled overnight and rack to fermentation tanks and inoculated with a selected yeast strain. The Meiringspoort component is kept on the fine lees in foudre for 10 months before the wine is raked and the Waboomskraal Chenin is kept on fine lees for four months whereafter the wine is raked from its lees and will stay in Stainless Steel tank till the final blend is made.

### Winemaker's comments

**Colour:** Light gold with green tinge

**Bouquet:** The wine has a beautiful, expressive nose with notes of peach, pear, apricot and wild flowers. The wine opens to quince and soft vanilla oak

**Taste:** Smooth and silky palate with layered flavours of sweet tropical fruit, lime and dried apple. The wine is fresh with integrated acidity and rounded vanilla oak tannins with a slaty mineral finish.

### Food pairing

Enjoy this full-bodied Chenin Blanc with good food and great friends. Perfect with a Sunday braai'd chicken or pork fillet. Also works well with creamy mushroom pasta or pan-fried yellow tail.

### Chemical analysis

**Alcohol:** 13.73%  
**pH:** 3.32  
**TA:** 5.7 g/l  
**RS:** 3.8 g/l  
**Extract:** 20.9 g/l

### Awards

New release

