

Lenuzza Vineyards

South Africa - Hemel-en-Aarde Ridge - Hermanus



CHENIN BLANC SWARTLAND

100% Chenin Blanc

Production area: Swartland, 250 metres a.s.l. Terrain: secco e spezzato Harvest: manual Vinification: 50% unglazed concrete and 50% steel Refinement: 13 months Color: bright straw yellow Fragrance: citrus aromas Flavor: ripe fruit notes showing complexity attributed to ageing in cement, well-balanced structure and considerable acidity and verticality, savoury, long and mineral finish Alcoholic Grade: 13% vol

LENUZZA VINEYARDS

Ownership/Founders Tanika Paris Lenuzza Start of Activity 2017 Vitiviniculture Sustainable Hectares 3,2 Bottles produced 12.000



Daniele Lenuzza, an oenologist from Friuli, and his wife Tanika, from South Africa, have chosen to invest their passion and energy in the most authentic South Africa, a land rich in contrasts and centuries-old traditions. In the Hemel-en-Aarde valley, nestled between long stretches of sky and breathtaking ocean views, they cultivate Pinot Noir on clay and limestone soils. Here, the cool maritime climate and the influence of the Atlantic Ocean create an ideal environment for this grape variety, vinified with 30% whole clusters and matured for 15 months in French oak. The result is an elegant, taut wine that harmoniously blends 'New World' character with 'Old World' elegance. Since 2024, their production has expanded with a Chenin Blanc vineyard in Swartland, where bush-trained vines over 50 years old grow on decomposed granite soils at the foot of the Paardeberg. This Chenin Blanc is aged 12 months in concrete eggs, resulting in a vibrant, mineral and energetic wine, an expression of the strength and uniqueness of this land.