



ALONG THE WESKUS

SAKKIE MOUTON

FAMILY WINES

Revenge of the Crayfish 2024

The 2024 Revenge of the Crayfish Chenin blanc was the earliest harvest of this vineyard ever, as we had tremendous heat waves in the West Coast and a general earlier harvest all over South Africa. This involved an earlier pick for freshness and a later pick for body.

Grapes were hand harvested early in the morning, then taken to the cold room and cooled down for one night. The next day the grapes were whole bunch pressed in a membrane press, with the juice being taken to a stainless steel tank for natural cold settling. No enzymes were added except for a little sulphur. Clear juice was racked off the next day to a stainless steel tank and some 500 liter barrels for natural Fermentation to start. Fermentation took about 120 days (Longest Fermentation also). Afterwards all the finished wine was taken to old 500 liter barrels to age for 12 months on the gross lees before being bottled unfinned and unfiltered. This is the first Crayfish that underwent 100% Malolactic Fermentation.

W.O. Koekenaap

VINEYARDS: These vineyards are located about 5 kilometres from the cold Atlantic ocean on well drained Sandstone soils in the West Coast region of Koekenaap.

TASTING NOTES: The 2024 Revenge of the Crayfish Chenin blanc has lots of apricot, Pineapple, white flowers, green apple, peaches and that typical west coast kelp smell on the nose.

The palate follows through on the nose with intense peaches and white flower and lots of saline saltiness.

ALC: 13.41% TA: 7.7 RS: 3.2 pH: 3.02 VA: 0.54

