

# GOLDMINE

## 2024 VINTAGE

<b>Alcohol:</b>	13,01%vol
<b>RS:</b>	2.5 g/l
<b>TA:</b>	5.2 g/l
<b>pH:</b>	3.31
<b>Blend:</b>	Chenin Blanc 53%, Chardonnay 24%, Semillon 19%, Viognier 4%
<b>W.O.:</b>	Western Cape



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### Vinification & Winemaker's Comments

Goldmine is a Chenin Blanc-based blend shaped to express the depth and diversity of our unique viticultural landscape. It is a careful blend of the best of the white wines sourced from the finest addresses for these varieties within our properties: Chenin Blanc from Swartland, Chardonnay from the Upper Hemel-en-Aarde, and Semillon from Franschhoek. The Franschhoek Semillon lends structure and longevity; the Swartland Chenin Blanc brings texture and richness; the Chardonnay from the Upper Hemel-en-Aarde offers lift and precision; and a small addition of Viognier adds a delicate aromatic layer. As a wine of origin Western Cape, Goldmine unites these far-flung sites in a single, harmonious cuvée. Its name speaks to something both precious and enduring - a refined expression of South Africa's natural abundance, crafted for those who value depth, character, and the rewards of patience.

Chenin Blanc, Semillon and Viognier were matured in a combination of seasoned 2,500L French oak foudre, concrete egg and clay amphora. Chardonnay was the only component aged in new French oak barriques. The élevage ranged between 12-14 months, depending on component and vineyard parcel.

### Tasting Notes

The nose is fresh and intriguing, with inviting aromas of quince, poached pear and nectarine and gentle whiffs of bruised apple and baking spice. The stone fruit and citrus of the nose follow through onto a lively, complex palate. Vibrant yet integrated acidity balances the juicy fruit and delicate oak nuances on the mid-palate, with notes of ginger and cinnamon adding layers of complexity. The wine is medium-bodied, round and elegant, with a pithy, slightly saline mouthfeel. Zesty lime, white peach and hints of orange marmalade linger on a clean, mineral finish.