



GOEDVERWACHT
FAMILY WINES

BAD BROTHERS CHENIN BLANC



A youthful, fresh Chenin Blanc with quince and pear drop flavours. Earlier-picked freshness shows on the palate with crunchy green apple and grapefruit flavours.

A fourteen-year-old vineyard standing on loamy soil with an east/west row direction and perfect exposure for ripening.

Enough cold during the preseason ensured even budding. Moderate conditions prevailed during most of the harvest with cool nights. Overall, the conditions are very good for ripening and harvesting.

Grapes harvested at 21 B, destemmed, crushed, and only very clear juice are fermented with Vin7 yeast in stainless steel tanks at 13°C. After fermentation, the wine was racked of the lees, stabilised and bottled.

Light, straw colour. Pear drops and pineapple fruit on the nose follow through on a medium-bodied, well-balanced palate. Good acidity ensures good length and freshness. Ideal with seafood.

VINTAGE	2025
VARIETY	Chenin Blanc
CATEGORY	Bad Brothers
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	12.5 vol%
SUGAR	2.5 g/l
PH	3.55
ACIDITY	6.3 g/l
VA	0.7