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— WINES —

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Hogan Chenin blanc 2025

Wine of Origin: Swartland

Technical analysis

pH: 3.38
TA: 5.4 g/l
RS: 1.4 g/l
Alc: 12.0%

Vinification and viticultural details

The Chenin blanc grapes were handpicked in February, over two pickings from two, old, bush vine blocks (38- and 46-years old), planted on decomposed granite from Joubertskloof in Swartland. The vineyard block has supplementary irrigation and is east facing which contributes to the favourably low pH. After picking, the grapes were then cooled overnight to 10 degrees celcius and hand-sorted the next day followed by a gentle whole bunch press. No sulphur or any other additions were made to the must at pressing. Natural fermentation took place in 225L, 300L and 400L barrels, followed by natural malolactic fermentation, after which the wine received the first sulphur addition. The wine was racked off the gross lees in late November and bottled in December 2025.

Winemag.co.za – Christian Eedes rating May 2026: 94/100

Expressive aromatics of pear, peach, citrus, floral perfume and herbs. The palate has impressive fruit purity, moderate but sufficient acidity and a gently savoury finish. A charming, subtle rendition of this wine.

Miguel Chan – Group Sommelier Southern Sun Hotels: May 2026: 96/100