ICONIC RANGE

Endura Single Vineyard
Chenin Blanc 2026

Winemaker: Andri le Roux
Age of vines: 16 years
Average yield: 5 tonnes per hectare
Cultivar: 100% Chenin Blanc
Appellation: Paardeberg

THE RANGE

Endura pays tribute to the enduring journey of survival a dryland vine embarks on year after year to produce its best fruit. Smaller berried, flavour-rich grapes are nature's way of aligning the dryland vine's energy levels with challenging external conditions and so ensuring the best possible outcome.

THE VINTAGE

The 2026 harvest began two weeks earlier than the previous year due to unforeseen winds in late November and early December, resulting in a reduced yield. Despite this, elevated temperatures in early February necessitated an early grape harvest, with the anticipated quality remaining exceptional.

THE VINEYARD

Made from a Single Vineyard of Chenin Blanc on top of Paardeberg Mountain, this wine, presents a marriage of skill, unique terroir and the noble qualities of the Chenin Blanc grape. The soil is mostly decomposed granite and this gives natural acidity and freshness to the wine with excellent ageing potential. The grapes were hand-harvested at 23.5 °Balling in the early morning in small crates.

THE WINEMAKING

The grapes were brought to the cellar where they were de-stemmed and sorted to remove any unwanted berries. The berries were crushed and the juice was settled overnight with only clean free-run juice transferred to the fermentation vessels.

WINEMAKING CONTINUED

This wine was naturally fermented in Ceramic Amphora, a Diamanté Wine Tanks and French oak barrels. The wine was aged on the lees for eight months before blending the different components to create perfect harmony.

TASTING NOTE

Colour: Green/Yellow

Bouquet: Notes of ripe stone fruit, citrus and lemon on the nose.

Taste: A rich palate with a fresh acidity and mineral finish.

FOOD PAIRING

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Serve slightly chilled.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for five years.



CHEMICAL ANALYSIS

Alcohol:	14.04% by vol
Residual sugar:	2.1 g/l
Total acidity:	6.4 g/l
pH:	3.28