

Madame Souchay

CHENIN BLANC · 2021

WINE OF ORIGIN PAARL

Wines are made not only for the moment of drinking, but for patience, memory, and time.

THE VINEYARD

Madame Souchay begins in one of La Luandière's most established vineyard sites, where old Chenin Blanc vines grow in sandy loam close to the river and the historic manor house. Their age has brought a natural equilibrium to the vineyard, with deep root systems, modest yields and an ability to carry the character of each season into the fruit with remarkable clarity.

Here, the Paarl climate gives Chenin Blanc generosity and ripeness, but the site brings its own counterpoint. The influence of the river, the depth of the old roots and the moisture-retaining qualities of the sandy loam help temper the warmth of the growing season. The result is fruit that can achieve flavour and concentration while preserving the natural freshness and acidity essential to the wine's structure.

IN THE CELLAR

Each vintage of Madame Souchay is approached as an individual expression rather than something to be shaped into a predetermined mould. The cellar work therefore remains intentionally measured.

Fermentation is handled gently and intervention kept to a minimum, allowing the fruit, natural acidity and texture of the vintage to determine the direction of the wine.

Maturation takes place in French oak for approximately twelve months, where the wine develops depth and structure without obscuring its vineyard character. This is followed by a prolonged period in bottle before release, an important part of the élevage of Madame Souchay. Bottle age allows the oak, fruit, acidity and lees-derived texture to settle into one another, creating greater cohesion while preserving the energy at the heart of the wine.

The aim is not simply to produce a Chenin Blanc capable of ageing, but one that continues to gain interest through age. Youth brings fruit, tension and immediacy; time gradually introduces deeper texture, savoury detail and greater aromatic complexity.

TASTING NOTES

Youthful glossy lemon tones and a familiar textured nose, but bright and crisp. There is possibly less weight than the 2020, perhaps through being younger, but

also because of precise vigorous fruit and a zesty acid line. There is pear drop, just ripe naartjie and lime, yellow fruits and with a finish suggesting the quince and stone fruit to come with development. The wine astounds in the mouth, expansive and bold, the pristine fruit has great linear focus. The finish lingers, assertive, classic and delicious.

The youthful energy of the 2021 vintage is particularly evident in its shape and movement across the palate. There is a striking sense of direction to the wine, with vibrant acidity drawing the fruit forward and giving definition to its broader Chenin texture. Rather than relying on richness alone, the wine finds its presence through purity, tension and length.

Lees maturation contributes a fine-grained texture beneath the fruit, bringing subtle waxy and oatmeal nuances that will become more apparent as the wine develops. At this stage, however, they remain secondary to the freshness of pear, citrus and yellow fruit, lending depth without softening the wine's bright, linear character.

What distinguishes the 2021 Madame Souchay is the balance between expansiveness and precision. The palate has breadth, yet its fruit remains finely delineated, held together by a lively acid spine and a finish that seems to gather momentum rather than fade. The emerging quince and stone-fruit notes hint at the fuller, more complex character that will come with bottle age.

CELLARING

With time, the vivid primary fruit is expected to broaden into layers of ripe orchard fruit, citrus peel, quince, beeswax and gentle savoury complexity. The old-vine concentration provides depth, while the freshness and structure of the vintage give the wine the framework required for graceful evolution.

Madame Souchay 2021 is therefore a particularly energetic expression of these old vines: youthful and vivid today, yet clearly built for a longer journey. Its combination of purity, texture and tensile freshness gives the wine both immediate appeal and the promise of considerably more to reveal with age.

