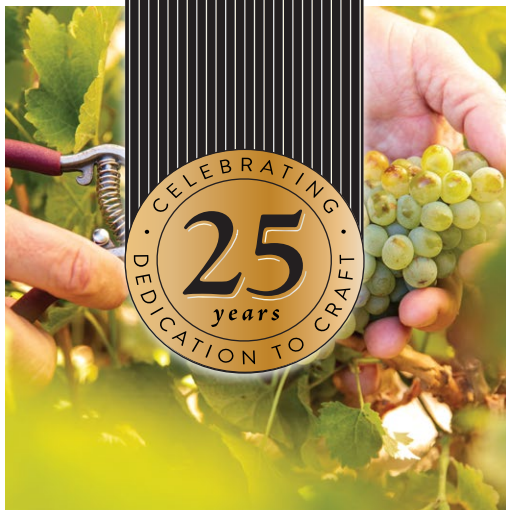




MAN Family Wines

Free-run Steen

Chenin Blanc

2026



Our Chenin Blanc is made from dry-farmed old-vine vineyards in the prime growing region of Agter-Paarl. Gently extracted “free-run” juice is used, which accentuates the crisp fruit flavours for which Chenin Blanc, or Steen, is known. The impeccable balance of refreshing acidity and burst of ripe fruit makes this wine a consistent crowd favourite.

WINE DESCRIPTION

Our Chenin Blanc is crisp and light-bodied, with appropriate degrees of bright fruit and acidity to entice the palate. The bold fruitiness, complex minerality and textured mouthfeel makes this wine an easy pair with a wide range of food — even hard to match foods like curries or cheeses — or enjoyable on its own as an aperitif.

COLOUR: Pale lemon.

AROMA: Vibrant notes of quince, pear and pineapple.

PALATE: White peach, green apple and a burst of citrus, with well-rounded acidity, minerality and a rich mouthfeel.

BODY: Crisp and fresh, rounded acidity and medium texture on the palate.

TECHNICAL DETAILS

VARIETAL: 100% Chenin Blanc

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.9

TOTAL ACIDITY: 6.1

PH: 3.29

VINTAGE

The 2026 vintage was shaped by a warm early growing season following a dry winter with below-average rainfall. Despite this, healthy canopies and deep-rooted dryland vineyards ensured good vine balance.

Yields were generally higher than 2025, particularly in white varieties, but the warmer season made for overall smaller berry size which contributed to great concentration in the final wines.

VINEYARDS

Our Chenin Blanc vineyards in the Agter-Paarl region are 100% dry-farmed (unirrigated) and these bush-vine are mostly over 25 years in age. The soils are primarily Malmesbury Shale, which impart minerality and fresh acidity.

WINEMAKING

Grapes were hand-harvested and only the free-run juice was used. After settling, the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13 °C. The wine was left on its gross lees for 3 months until bottling for a richer mouthfeel and longevity. 100% un-oaked to preserve the freshness of the fruit. Fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.