



David & Nadia

Wine of origin Swartland

David & Nadia is a family owned Swartland driven project and we focus on a spectrum of organic, old and dry land bush vine vineyards from different areas with different soil types throughout the Swartland, farmed by like-minded people. We are members of the Swartland Independent Producers.

In the vineyard we aim for biological farming and in the cellar we work as natural as possible. It is all about the soil and vineyards after all. We believe in a pure, fresh and natural style where site and soil are at work with minimal influence from a winemaking point of view.

Elpidios 2015



Grapes from seven different Swartland vineyards are used, focusing on schist and granite soils of the mountains of the Swartland. The blend consists of Carignan (39%), Syrah (31%), Pinotage (16%), Cinsaut (9%) and Grenache (5%).

30 – 50% whole bunches are sorted and then used in the bottom of an open tank. The rest of the grapes are all sorted, destemmed but not crushed and added to the tank on top of the whole bunches. Maximum healthy pre-ferment cold soak with a daily punch down and CO₂ gas coverage are maintained. Spontaneous fermentation occurs in the tank and we allow maximum extended skin contact (approximately 4 weeks in total). Grapes are gently pressed and drained to old French oak barrels for malolactic fermentation. Wines are matured in barrel for seventeen months.

Total production: 7 896 bottles

pH: 3.56

RS: 2.6 g/L

Alcohol: 13.5% alc

TA: 5.9 g/L

Yield: 4.0 – 5.0 t/ha

TSO₂: 93 mg/L