



# 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.

## Aristargos 2016



Grapes from twelve different Swartland vineyards are used (the age of the Chenin blanc vineyard vary from 33 to 49 years and the Sémillon was planted in 1960 and 1972), mostly bush vines and dry land farmed. The blend consists of Chenin blanc (50%), Viognier (20%), Roussanne (12%), Sémillon (10%) Clairette blanche (8%).

The grapes are whole bunch pressed and cold settling is allowed for the juice before racking into barrel for spontaneous fermentation (including malolactic fermentation). The Sémillon is kept on the skins for a few days. The wines age from vintage to vintage in old 300 L French barrels.

Total production: 9 065 bottles

pH: 3.48

RS: 2.6 g/L

Alcohol: 13.0% alc

TA: 5.2 g/L

Yield: 2.0 – 4.5 t/ha

TSO<sub>2</sub>: 108 mg/L