



# 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.

We again bottled two single vineyard wines during 2016. The names of these wines comes from the local “tongue” from the workers working, pruning, harvesting and sweating in these vineyards, as a tribute to them and the farmers who planted and also who own these vineyards.

## Hoë-Steen Chenin blanc 2016



Made from a dry land farmed bush vine vineyard planted in 1968 in decomposed granite based soils, with coffee stone and quartz on top, on the Western side of Malmesbury. Vines are physically “high” due to an old philosophy of not cutting/pruning back old vineyards and avoiding big pruning wounds (which makes vines receptive to die back and other infections). It is therefore big and tall bush vines, a very unique sight to see.

Wholebunch pressed, minimal sulphur during short cold settling for the juice before being racked to barrel for spontaneous fermentation (including malolactic fermentation). The wines ages from vintage to vintage in two old 400L French barrels.

Total production: 530 bottles

pH: 3.41

RS: 3.0 g/L

Alcohol: 13.39% alc

TA: 5.5 g/L

Yield: 3.0 t/ha

TSO<sub>2</sub>: 127 mg/L