

**Vintage report - 2015**

Releasing: Elpidios

This vintage is considered across the Cape as a once in a lifetime vintage in terms of quality. We can already testify of this given the 2015 vintage wines we released in 2016 already. Now it is time to also release Elpidios, a blend of Carignan (39%), Syrah (31%), Pinotage (16%), Cinsaut (9%) and Grenache (5%). It was blended to showcase the vintage at best and Carignan takes the lead for the first time. We still work with the same seven Swartland vineyards, focusing on granite from the Paardeberg as base of the blend, with some shale from Kasteelberg, iron rich soils from the Western Swartland and clay from north of Malmesbury.

**Vintage report - 2016**

Releasing: Aristargos, Chenin blanc, Grenache, Sémillon and Pinotage

This vintage was one of the driest vintages in many years resulting in a very small and intense vintage whilst also experiencing heat waves during the season. Result: we picked a touch earlier to maintain freshness in our wines which resulted in wines that will last many a year. It is a more restrained vintage with tension, texture and focus and it reminds slightly of the 2011 vintage, also as warm, but our approach many years later, more linear than before. Our two single vineyard Chenin blancs from this vintage will be released later this year.

**Vintage report – 2017**

In terms of tonnage processed in our cellar, this was our biggest vintage ever. Not due to a significant increase in production from the dry 2016 to the also dry 2017, but because we invested in new old Chenin blanc vineyards. If we had not, they would have been lost forever for everyone... We hope to keep our production at this level and only grow again when the Grenache vineyards which we have planted and hope to be planting with farmers in 2016, 2017, 2018 come into production. Exciting times ahead as Grenache does amazingly well in dry land conditions and we see this variety as our strong point long term in a dryer than ever Swartland.

*We appreciate your ongoing support in buying our wines annually, which enables us to plant drought resistant varieties in amazing sites and to finance old vine projects such as what we have done this vintage and intent to do in the future. Your support also allows us to grow and expand our biological farming approach (since 2014/2015) on the Paardebosch farm and to the rest of the vineyards we are involved with. We have a dream and we thank you for being part of it and supporting us on our journey.*

*Together with the vintage background, we want to share more great news to reflect our vision for improvement, sustainability and applying maximum detail to what we do.*

**IPW (Integrated Production of Wine)**

In 2016 we were audited to confirm conformance to the IPW criteria. The criteria are based on environmental/legislative/food safety requirements. More than this, we reached Envirowines status (achieving at least 75% for the IPW audits) of which we are very proud of. The wines we are releasing in June will all thus be certified accordingly and you can look out for the IPW seal applied to the capsules. For more information, please refer to [www.ipw.co.za](http://www.ipw.co.za) and [www.envirowines.com](http://www.envirowines.com).

**100% non detectable TCA corks**

We HATE TCA. Again, we HATE TCA! We believe in 100% natural corks, but it has not always been sunshine along the way. We take full responsibility of previous vintages and you are welcome to contact us should you open a corked bottle. We have a sound and long term relationship with our Portuguese cork supplier, Amorim, and have decided to stay with natural corks and to believe that it will only get better from there. Well, it did! We are therefore VERY proud to announce that as of the

2016 vintage, ALL our corks are 100% non-detectable TCA corks, called the NDTECH cork of Amorim. Each and every single cork has been screened in Portugal by brand new technology. It is only available in the best hand selected corks. As for the Elpidios 2015 which we have bottled in August 2016 (earlier than the rest), this technology was not yet available. Instead, Amorim offered us 100% individually sensorial screened corks at the highest grade. Our Sémillon and Pinotage from the Paardebosch farm in the Siebritskloof are bottled with a composite natural cork, similar to the Diam's of the industry. They are 100% TCA free and ages very well and consistently.

### **Both 6 and 12 bottle boxes now available**

Our 2016 Pinotage and Sémillon as well as some of our David & Nadia project are available in a lay-flat 12 bottle box for the first time (initially only destined for the US market). To streamline our packaging going forward and make transport and logistics more efficient, we want to encourage the 12-bottle box for our distributors and importers. Please let us know if this is not what you prefer.

### **EU quota**

For all our EU importers, we have some good news! We have registered and qualified for an EU quota through Department of Agriculture. Every bit helps and this testifies to our ongoing commitment to improve our offering and service to you.

### **Support across the range to support our bigger picture/vision/philosophy**

We have been very blessed with all of our wines and with great supporters like you and we want to take this opportunity to thank you once again. We are thankful for all interest over the last few years from new markets and also great growth in existing markets. We export approximately 70% our production all over the world. Due to our already small production and even smaller in times of drought, it might be that not all wines are available in the quantities desired. We really aim to grow our volumes across all three projects to be able to offer it to all interested. We also value long term relationships and hope that you will have an understanding that sometimes we will have droughts, we will have small yields, we will have small bottlings and sometimes we will also have bigger bottling (that sounds amazing!). All that we can do is to work with what we have. What we are trying to say is that we cannot promise a certain percentage of growth for each wine, but we will try our best to grow with you.

So, with our two blends Elpidios and Aristargos as our main focus, we want to also encourage you to focus strongly on these two blends long term as they are our main focus and also our biggest (still very small) production with 7 500 and 9 000 bottles respectively. Blends of different vineyards and different varieties represent our philosophy best. It is also blends that have earned Swartland the reputation it has today. The Aristargos and Elpidios are the two inspirational wines we dreamt of in 2009 when we got married and they are our most recognized wines across these years and really laid a foundation for us from where to excel. As time goes by, as years pass on, as new vintages comes up, as newly planted vineyards come into production, our quantities will increase across all our projects. We are still in a growing phase, slowly but surely.

### **Nadia's first full-time vintage**

As you might know, Nadia joined us permanently as of harvest (January) 2016 and this has been a dream coming true for us. Some highlights of her involvement since full-time involvement:

New plantings in 2016 – on beautiful existing terraces we planted Roussanne and Grenache with a father and son duo. All to be farmed biological, dry land and non-trellised bush vines.

The soils of our "home" farm, Paardebosch, were classified, analysed and mapped  
Cover crop experimentation

Own compost worked into some of our vineyards before winter 2017

This has been an ultimate dream coming true. We took a very big decision in how we see the future and how we present our philosophy to the world.

We do three projects in essence:

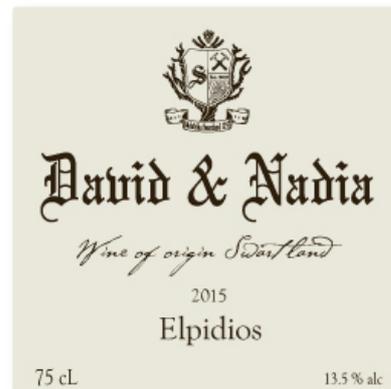
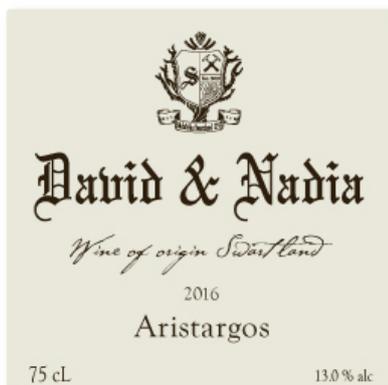
1. The wines from the Siebritskloof of the Paardeberg where we are based, a Pinotage and a Sémillon
2. The David project which represents the Swartland as a whole, its soils, vineyards and people: Chenin blanc, Aristargos, Grenache and Elpidios.
3. Two single vineyard Chenin blancs from the Swartland: Skaliekop and Hoë-Steen.

The name of our company was already David & Nadia and we have decided to also rename the “David” project to “David & Nadia” as from the 2016 vintage which is the first vintage Nadia is permanently involved in. So now, this will also be the name that you will see on our wines going forward – an illustration of our ultimate dream to work together. We have also designed our own family crest (with the amazing help of Selmari Slot). This is something unique to our family, our business, our wines, our approach, our philosophy and our vision for the future.



Each component of our new family crest means something unique to us and we encourage you to please ask for more information should you be interested. 1757 is the date when the first Sadie set foot in the Swartland from Germany and today we still proudly celebrate this heritage of our family in the Swartland.

Below are samples of our new labels.



## Orders

Please send any orders/allocations through to [sales@davidnadia.com](mailto:sales@davidnadia.com). Find separate price list attached. We are delighted to share that there is no price increase in terms of the David & Nadia range and only a small one (less than 8%) for the Siebritskloof project.

## Open day

If there is anybody interested in still joining our open day on 10 June 2017 (from 10h00 to 15h00), please send an e-mail to [info@davidnadia.com](mailto:info@davidnadia.com) to confirm your glass. Please do so by 2 June 2017.

## Swartland Heritage Festival (hosted by the Swartland Independent Producers in Paternoster)

There are still a few tickets available for this great event taking place 3 and 4 November. Please find more details below.

Regards,  
David & Nadia

PS - It is very important to us that you receive this launch information/newsletter based on your consent and interest. Should your email address have made its way onto our mailing list without your blessing, please notify us directly as we would like to correct this inconvenience.



THE SWARTLAND INDEPENDENT PRODUCERS AND INTERNATIONAL SPEAKERS LIKE JOHN WURDEMAN FROM PHEASANT'S TEARS IN GEORGIA ARE TAKING OVER THE WEST COAST TOWN OF PATERNOSTER FOR A CELEBRATION OF SWARTLAND WINE AND FOOD.

# SWARTLAND HERITAGE FESTIVAL

**3 NOV '17**  
5PM-LATE  
REGISTRATION, ONE MASTERCLASS,  
SPEAK EASY, DINNER AND DANCE

**4 NOV '17**  
10AM- 5PM  
TWO MASTERCLASSES, LUNCH,  
TALKS, TASTINGS AND MUSIC

**COMMUNITY HALL  
PATERNOSTER  
SWARTLAND  
R2200 ALL INCLUSIVE**

AA BADENHORST	FRAM WINES	MORELIG VINEYARDS	TESTALONGA
BRYAN MACROBERT WINES	HOFSTRAAT	NATIVO	SADIE FAMILY WINES
CLAYTON WINES	INTELLEGO WINES	PORSELEINBERG	WILDEHURST WINERY
CHEVALLERIE	JC WICKENS WINES	RALL WINES	
DAVID & NADIA	LAMMERSHOEK	RIEBEEKS RIVER ROAD	
DRAGONRIDGE WINERY	MULLINEUX & LEEU	SILWERVIS	

**TICKETS: [RSVP@STUDIO-H.CO.ZA](mailto:RSVP@STUDIO-H.CO.ZA)** (NO TICKET SALES TO PERSONS UNDER THE AGE OF 18).

[WWW.SWARTLANDINDEPENDENT.CO.ZA](http://WWW.SWARTLANDINDEPENDENT.CO.ZA) | [@SWARTLANDINDEPENDENTPRODUCERS](https://twitter.com/SWARTLANDINDEPENDENTPRODUCERS)

