



## 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 2016



Carignan (34%), Syrah (33%), Pinotage (14%), Cinsaut (14%) and Grenache (5%).

A wine from the very small and intense 2016 vintage, again Carignan based. Grapes from seven different vineyards are used.

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. 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 (300 L and 2300 L) for malolactic fermentation. Bottled after 12 months in barrel and matured for 18 months in bottle.

Total production: 7 889 bottles

pH: 3.68

RS: 2.3 g/L

Alcohol: 13.0% alc

TA: 5.6 g/L

Yield: 3.0 – 5.0 t/ha

TSO<sub>2</sub>: 109 mg/L