



# 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.

## Chenin blanc 2017



The privilege of working with these seven vineyards across the Swartland, all older than 35 years, is really a big blessing. It is the foundation of our winery. The grapes are grown in the granitic Paardeberg, blended with grapes from the west and its iron rich clay and the very east with its deep riverbed sand banks. The ages of the vineyards vary from 37 to 56 years. The wine has a Certified Heritage Vineyards (CHV) seal and forms part of the Old Vine Project (OVP). The 2017 vintage is a combination of 2016 and 2015: heat waves on the one hand and the back to back days of harvesting without stopping due to the small, dry and intense vintage in the Swartland.

The grapes are whole bunch pressed and cold settling is allowed for the juice before racking into barrel for spontaneous fermentation. The wines age from vintage to vintage in old 300 L French barrels.

Total production: 6 890 bottles

pH: 3.45

RS: 1.9 g/L

Alcohol: 13.0% alc

TA: 5.0 g/L

Yield: 2.0 – 4.0 t/ha

TSO<sub>2</sub>: 95 mg/L