



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 2017. The names of these wines comes from the local “tongue” from the workers workig, 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 2017



A Steen vineyard planted back in 1968 on the western part of the Swartland on route to Darling, in deep iron rich coffee stone clay soils, makes for one of our single vineyards which we started working with in 2013/2014. This vineyard is a mixed bag of vineyards propagated in the 1960's and has its own character. This is our last white vineyard picking and takes a couple of months to finish fermentation due to the change in temperature after harvest in the Swartland. Hoë-Steen is our third wine qualifying for the Old Vine Project (OVP) seal, celebrating the block's fiftieth birthday this year.

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 old 300 L French barrels.

Total production: 2 010 bottles

pH: 3.48

RS: 2.6 g/L

Alcohol: 13.0% alc

TA: 5.0 g/L

Yield: 1.7 t/ha

TSO₂: 117 mg/L