



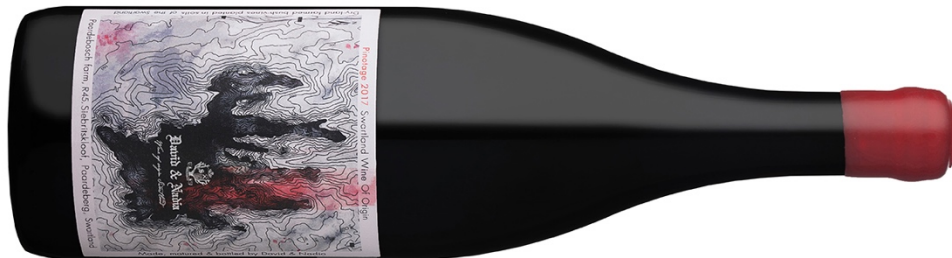
David & Nadia

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.

Topography range Pinotage 2017



With a lack of sufficient rainfall in the winters of 2015 and 2016 leading up to the vintages of 2016 and 2017, we saw the effect of droughts, combined with heat waves during vintage. For this good reason, Pinotage is called the “farmer’s grape” because of its earlier ripening character which allows us to harvest before heat waves, ensuring some freshness in our wines. We harvested the Pinotage vineyards right in the middle of January of 2017, before any of our whites, and matured them on the skins for three weeks in total. By the time that the rest of our reds are harvested, all our Pinotage wines would already be in barrel, going through malolactic fermentation.

Long, but delicate extraction during fermentation and then matured for twelve months in older 2 300 L and 4 000 L tronconique foudres.

Total production: 8 895 bottles

pH: 3.66

RS: 2.2 g/L

Alcohol: 12.0% alc

TA: 5.0 g/L

Yield: 2.0 t/ha

TSO₂: 101 mg/L