



# 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.

## Skaliekop Chenin blanc 2018



The most intense vintage to date for these vines planted in 1985 in very shallow shale soils in the Paardeberg, being an anomaly as the mountain is granite driven. Planted on the Paardebosch farm and being very much exposed to the sun, nature and its elements as its planted on a “kop”. Hill of shale if the name is translated directly. We are proudly releasing the fifth vintage of the Skaliekop wine which we have been farming since winter 2013 and this vineyard keeps on surprising us with its “lateral” tension, and broadness, a contrast to its neighbouring vineyards planted in pure granite. Harvested towards the end of January, the Skaliekop proves to be one of the most challenging vineyards to ferment bone dry within its first two months in barrel. This vineyard needs time and a lot of patience.

Total production: 1 295 bottles

pH: 3.25

RS: 2.1 g/L

Alcohol: 13.5% alc

TA: 5.7 g/L

Yield: 1.4 t/ha

TSO<sub>2</sub>: 98 mg/L

Skaliekop Chenin blanc 2018

Bottle barcode: NA

6 bottle box barcode: NA

Empty bottle weight: 611 g

Cork weight: 3.5g

6 bottle wooden box dimensions: 323 mm x 275 mm x 190 mm

6 bottle wooden box volume: 0.01688 cbm

6 bottle wooden box empty weight: 1 170 g