



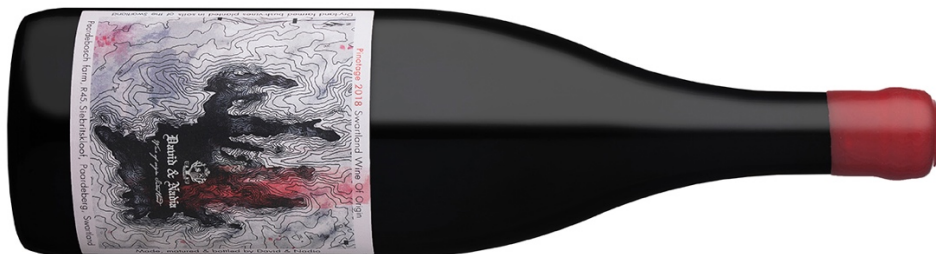
David & Nadia

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 Pinotage 2018



Dry land farmed bush vines planted in 1991 and 1998 in a combination of pure granite rock in the higher parts of the mountain (around 240 m above sea level), mixed with decomposed granite deposits lower down in the vineyards. Grapes were harvested in three different batches in the third week of January 2019, hand sorted, partially destemmed, but not crushed (which results in plenty of whole berries) and 20% whole bunches all deposited in a concrete and vertical wooden foudre for fermentation. Juice was then left on the skins in total for three weeks including pre-ferment cold soak. One punch down per day, delicately extracted and then pressed off into the old 4 000 L vertical Foudre, unfortunately not filling another 2 300L Foudre as in 2017 as a result of the small vintage.

Total production: 5 695 bottles

pH: 3.39

RS: 1.4 g/L

Alcohol: 12.5% alc

TA: 4.6 g/L

Yield: 1.5 – 3.5 t/ha

TSO₂: 50 mg/L

Topography Pinotage 2018

Bottle barcode: 6009881014179

12 bottle box barcode: 16009881014176

6 bottle box barcode: 26009881014173

Empty bottle weight: 644 g

Cork weight: 6g

12 bottle box dimensions: 505 mm x 305 mm x 175 mm

12 bottle box volume: 0.026954375 cbm

12 bottle box empty weight: 471 g

6 bottle box dimensions: 300 mm x 260 mm x 180 mm

6 bottle box volume: 0.01404 cbm

6 bottle box empty weight: 261 g