



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.

Hoë-Steen Chenin blanc 2019



By the time of the 2019 vintage, the Hoë-Steen vineyard passed the half century mark. A vineyard planted west of Malmesbury towards Darling, in deep, red iron and clay rich soils. Most probably the deepest soils we work with in the Swartland. This block is a late ripener due to south facing slopes. This vineyard was planted on a “massale” selection method and grafted in the vineyard onto the root stocks a year after the root stocks were planted. A few Cape Riesling (Crouchen blanc), False Pedro, Palomino, Sémillon and Clairette blanche vines have been discovered since then. The vineyard remain predominantly Steen for us and we see it as part of the Cape’s old vineyard history which we are privileged to be working with. Harvested in February’s second half, hand sorted, whole bunch pressed, one year in old French oak barrels. Hoë-Steen is our third wine qualifying for the Old Vine Project (OVP) seal.

Total production: 2 000 bottles

pH: 3.58

RS: 2.5 g/L

Alcohol: 13.5% alc

TA: 5.4 g/L

Yield: 1.6 t/ha

TSO₂: 90 mg/L

Hoë-Steen Chenin blanc 2019

Bottle barcode: NA

6 bottle box barcode: NA

Empty bottle weight: 611 g

Full bottle weight: 1 413 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

