



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 2019



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. We once again started our harvest with these grapes that were harvested in the third week of January. Grapes were hand sorted, partially destemmed, but not crushed and 20% whole bunches deposited in a concrete tank 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.

Total production: 6 000 bottles

pH: 3.74

RS: 1.4 g/L

Alcohol: 13.5% alc

TA: 5.0 g/L

Yield: 1.5 t/ha

TSO₂: 59 mg/L

Topography Pinotage 2019

Bottle barcode: 6009881014278

12 bottle box barcode: 16009881014275

6 bottle box barcode: 26009881014272

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