



# 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.

## Swartland Rosé 2017



Produced by a saigné/dejuice style from a variety of red grapes (Pinotage – 27%, Cinsaut – 27%, Syrah – 26% and Grenache – 20%). 100% barrel fermented and 100% malolactic fermentation. Aged for 9 months on lees before bottling.

Total production: 1 586 bottles

pH: 3.43

RS: 1.3 g/L

Alcohol: 12.76% alc

TA: 5.5 g/L

Yield: 3.0 – 5.0 t/ha

TSO<sub>2</sub>: 100 mg/L