



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 Chenin blanc 2018

Grapes from various different vineyards in the Swartland are used. The grapes are whole bunch pressed and cold settling is allowed for the juice before racking and spontaneous fermentation. The wines ferment and age in a foudre and old French oak barrels (300L and 500L) as well as 10% in a stainless steel tank. Wine is bottled after nine months.

pH: 3.54

RS: 3.1 g/L

Alcohol: 13.5% alc

TA: 5 g/L

Yield: 2.0 – 4.0 t/ha

TSO₂: 106 mg/L