

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 range Sémillon 2017



This vintage is bottled from two single vineyards (bush vines and dry land farmed), both planted next to our winery and planted in 1960 and 1972 respectively. These Sémillon blocks are typical of old Sémillons in the Cape, planted next to a river. The grapes were skin fermented for a week, before being pressed and matured in old 300 French oak barrels. Picked very fresh and early to maintain the perception of freshness, whilst the tannin creates a back bone for these old vines in the Paardeberg. This wine also boasts the Old Vine Project (OVP) seal.

Total production: 1 954 bottles

pH: 3.61 RS: 1.9 g/L Alcohol: 11.0% alc TA: 5.4 g/L Yield: 1.0 t/ha TSO₂: 79 mg/L