



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 2022



The Hoë-Steen vineyard was planted in 1968 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 remains 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. This 2 ha vineyard was harvested over three pickings mid/end February. It was hand sorted, whole bunch pressed and matured in old French oak barrels for a year. The wine has a Certified Heritage Vineyards (CHV) seal and forms part of the Old Vine Project (OVP).

Total production:
1 992 bottles

pH: 3.56
RS: 1.4 g/L
Alcohol: 12.5%
TA: 5.6 g/L
TSO₂: 103 mg/L

Hoë-Steen Chenin blanc 2022

Bottle barcode: 6009881014803

6 bottle box barcode: 26009881014807

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

