



# 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.

## Skaliekop Chenin blanc 2022



These vines were planted in 1985 in very shallow shale soils in the Paardeberg, being an anomaly as the mountain is granite driven. These soils prove why our region is known for wheat farms as it remains a difficult soil for vineyards in a warm region in a dryland farming context. A narrow tractor road divides the Plat'bos and Skaliekop vineyards. Skaliekop was harvested mid-February on two picking dates. The wine was fermented and aged separately for 11 months in old neutral French oak barrels before blending and then bottling at the end of the year. This wine qualifies for the Certified Heritage Vineyards (CHV) seal and forms part of the Old Vine Project (OVP).

Total production:

2 505 bottles

pH: 3.35

RS: 2.8 g/L

Alcohol: 12.5%

TA: 5.7 g/L

TSO<sub>2</sub>: 99 mg/L

Skaliekop Chenin blanc 2022

Bottle barcode: 6009881014810

6 bottle box barcode: 26009881014814

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

