



# David & Nadia

*Wine of origin Swartland*

David & Nadia is a first generation family owned Swartland project and we are members of the Swartland Independent Producers. With family roots in the Swartland dating back to 1757, we focus on dry land farmed bush vines, soil diversity, climate and people of one region only.

In the vineyard we aim for biological farming whilst more vineyards are being farmed more organically year on year 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 approach as style where site and soil are at work with minimal influence from a winemaking point of view.

## Grenache noir 2023, Wine of origin Swartland



Four different vineyards across the Swartland produced the fruit for our 2023 vintage Grenache noir, all producing roughly equal volumes of the final blend. One of the four vineyards is found in the Paardeberg and was planted in the early 2000's. Joining this vineyard is another Paardeberg vineyard, recently planted on the north-eastern side of the Langkloof valley, overlooking the Aprilskloof, and it continues to impress us with its quality. The third vineyard was planted in 2016 in the schist soils of the Kasteelberg. This vineyard was planted on terraces high up in the mountain. Finally, Grenache noir from a farm west of Malmesbury with high iron content granite soils was also blended in.

The Swartland is known for extremely warm summers with a low average winter rainfall. On the west, the Swartland borders on the Atlantic ocean and on the east inland by mountain ranges. Due to this location, a large diurnal shift is observed where the average daytime temperatures are much higher than the average night time temperatures. All of our vineyards are however inland and our climate is considered to be mediterranean

Eleven different pickings were done from these various vineyards to make up the final blend. A touch smaller portion (40%) compared to the previous vintage (50%) was fermented and matured in concrete. The grapes spent a total of 4 weeks on the skins, including pre-ferment soaking, alcoholic fermentation as well as some extended skin contact. We used around 60% whole bunches with regular punch downs and pump overs during active alcoholic fermentation, keeping a minimal and gentle extraction process in mind. The wine was pressed off and matured mostly in old 500 L neutral French oak barrels, as well as 2 700 L concrete vessels

## Grenache noir 2023, Wine of origin Swartland

Total Production:

12 539 x 75cL bottles

515 x 150cL magnums

pH: 3.37

RS: 1.8 g/L

Alcohol: 13.5%

TA: 5.5 g/L

TSO<sub>2</sub>: 72 mg/L



Release date: August 2024

### 75 cL bottles

Bottle barcode 75cL : 6009881014902

12 bottle box barcode: 16009881014909

6 bottle box barcode: 26009881014906

Empty bottle weight: 611 g

Cork weight: 3.5g

Full bottle weight: 1 413 g

Full 150cL bottle weight: 2 650 g

12 bottle box dimensions: 340 mm x 258 mm x 302 mm

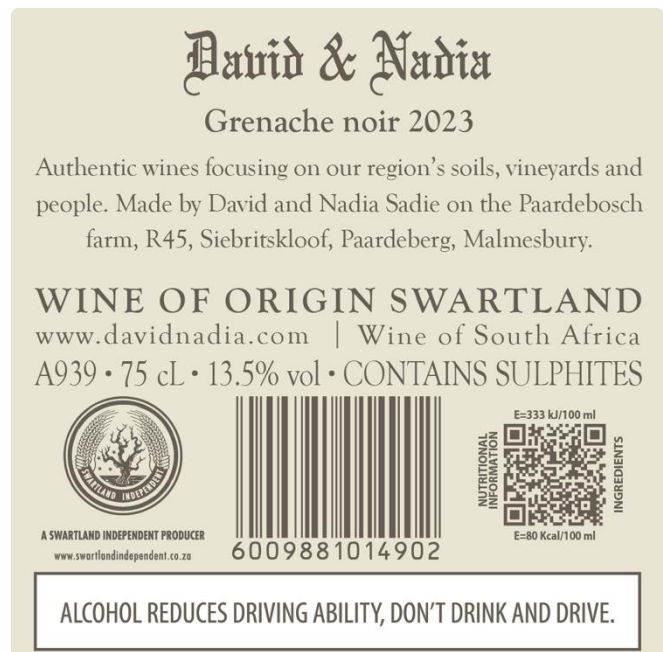
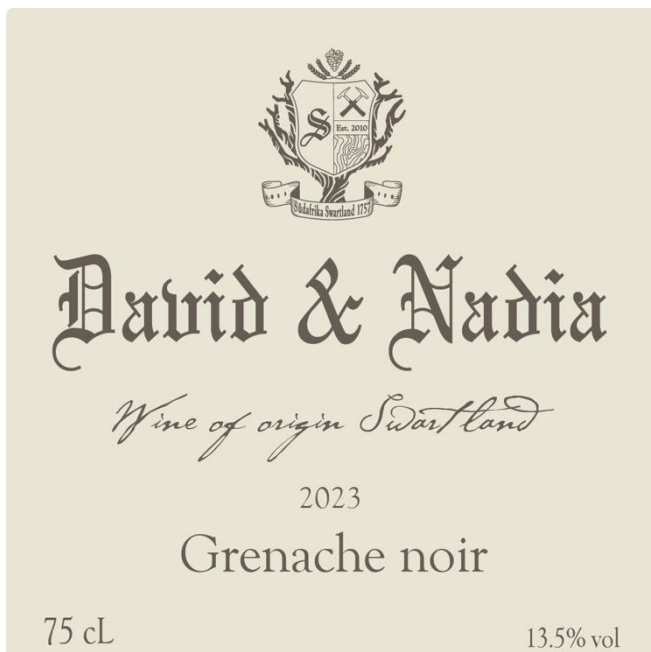
12 bottle box volume: 0.026 cbm

12 bottle box empty weight: 400 g

6 bottle box dimensions: 300 mm x 260 mm x 180 mm

6 bottle box volume: 0.01404 cbm

6 bottle box empty weight: 261 g



### 150 cL magnum

Bottle barcode 150cL : 6009881014940

4 bottle box barcode: 36009881014941

4 bottle box dimensions: 366 mm x 342 mm x 113 mm