



# David & Nadia

David & Nadia Chenin Blanc is a quintessential Swartland wine, blending the unique characteristics of various old vine vineyards into a harmonious and expressive Chenin Blanc.



David & Nadia

*Wine of origin Swartland*



Alcohol :12,50 %

Composition: 100% Chenin Blanc

## Chenin Blanc 2022

Swartland, South Africa

### Region and Vineyards

The **David & Nadia Chenin Blanc** is a remarkable expression of the **Swartland** region, known for its diverse terroirs and dynamic wine culture. Located in the Western Cape of South Africa, Swartland is celebrated for its warm climate, varied soils, and a community of innovative winemakers dedicated to producing wines with a strong sense of place.

This Chenin Blanc is crafted from a selection of **old vine vineyards**, with plantings ranging from **1968 to 1986**. The vineyards are situated in various parts of Swartland, each contributing unique characteristics to the final blend:

- **Granite soils** from the Paardeberg region add structure and minerality.
- **Shale and schist soils** from the east provide depth and complexity.
- **Clay-rich soils** from the north enhance richness and texture.
- **Iron-rich soils** from the west impart a distinctive earthiness.

These **dryland farmed bush vines** have proven their resilience and ability to produce exceptional fruit, showcasing why Chenin Blanc is a cornerstone of Swartland viticulture.

### Winemaking

The **David & Nadia Chenin Blanc** is a testament to the meticulous and natural winemaking approach of the producers. The grapes from **eight different vineyards** were harvested in **nineteen separate pickings**, ensuring optimal ripeness and complexity. The grapes were **whole bunch pressed** to extract pure, high-quality juice.

Fermentation occurred naturally with indigenous yeasts, and the wine was aged for **eleven months in old neutral French oak barrels** to preserve the freshness and fruit character while adding subtle complexity. Additionally, **two components were fermented and matured in concrete** (9% of the total), using both a square concrete tank and a concrete egg. This careful combination of ageing vessels enhances the wine's texture and mouthfeel.

The **David & Nadia Chenin Blanc 2022** carries the **Certified Heritage Vineyards (CHV) seal** and is part of the **Old Vine Project (OVP)**, highlighting its heritage and the significance of old vine viticulture in South Africa.



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## Tasting Notes

- **Color:** The wine displays a **vibrant pale gold color**, indicative of its freshness and vitality.
- **Aroma:** The nose is **aromatic and complex**, with **notes of yellow apple, pear, and white peach**, complemented by hints of citrus blossom and a subtle minerality.
- **Palate:** On the palate, the wine is **rich yet focused**, offering flavors of **ripe stone fruits, lemon zest, and quince**. It is beautifully balanced with a lively acidity and a long, mineral-driven finish.

## Did you know?

The **David & Nadia Chenin Blanc** is crafted from grapes grown in various old vine vineyards, some planted as early as **1968**. These vineyards are part of the **Old Vine Project (OVP)**, an initiative dedicated to preserving and promoting South Africa's heritage vineyards, emphasizing the unique qualities and historical significance of old vines.

## Wine Pairing Ideas

- **Grilled Scallops with Lemon Butter:** The wine's acidity and minerality complement the sweetness of the scallops, while the lemon butter sauce enhances the citrus notes in the wine.
- **Herb-Roasted Chicken with Root Vegetables:** The richness of the chicken and the earthiness of the root vegetables are balanced by the wine's vibrant acidity and complex fruit flavors.
- **Goat Cheese and Fig Salad:** The creamy, tangy goat cheese pairs beautifully with the wine's fresh fruit flavors, and the sweetness of the figs adds an intriguing contrast.



### James Suckling (JS) : 93 Points (2022)

*This is showing aromas of apricot stones, almonds, cardamom and lemon pith. It's medium-bodied with plenty of phenolic texture, with a fresh, mineral and almost chalky finish.*



### Robert Parker (RP) : 92 Points (2022)

*The 2022 Chenin Blanc comes from a blend of eight single vineyards, four of which are bottled as single-vineyard Chenin Blanc. It displays a refined nose with notions of apple and citrus blossom and white peach and wax melon. Medium-bodied and with a fine mineral tension, the palate displays a kiss of phenolic bitterness before revealing layers of complexity. It ends with a refined, fresh, ethereal finish. Enjoy with food.*

