



David & Nadia

From the sun-drenched plains of Swartland, the 2022 Rondevlei Chenin Blanc is a site-specific expression of old vines and minimalist winemaking.



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Wine of origin Swartland



Rondevlei Chenin Blanc 2022

Swartland, South Africa

Region and Vineyards

Rondevlei is situated in an arid plain **west of Malmesbury**, within South Africa's Swartland region. Known for its dryland bush vines and ancient soils, Swartland has become a benchmark for artisanal, site-driven Chenin Blanc. David & Nadia focus on vineyards farmed organically and with dry-farming methods, aiming to reveal the unique voice of each site.

The **Rondevlei vineyard**, planted in **1984**, is the only **double-row vineyard** that the duo cultivates. This unusual layout in the otherwise low-density bush vine landscape contributes to a different canopy dynamic and ripening rhythm. The vineyard is certified by the **Old Vine Project (OVP)** and **Certified Heritage Vineyards (CHV)**, a seal of authenticity and historical significance. Harvested across **four picking dates** from late January to mid-February, the grapes were vinified parcel by parcel to capture nuance and complexity.

Winemaking

True to David & Nadia's low-intervention approach, the Rondevlei Chenin Blanc is fermented with native yeasts. One third of the cuvée underwent fermentation and ageing in a **concrete egg**, a vessel known for preserving purity while adding textural richness. The remaining two-thirds were fermented and matured in **older barrels**, allowing for subtle oxidative integration without overt oak influence.

The final blend was assembled at the end of the year. With **12.5% alcohol**, **1.8 g/L residual sugar**, and **98 mg/L total SO₂**, the wine maintains freshness, energy, and stability. The total production was **just 1,859 bottles**, underscoring its artisanal, boutique nature.

Tasting Notes

- **Color:** Pale gold with green highlights, brilliant clarity.
- **Aroma:** Expressive yet focused, showing yellow apple, citrus peel, hay, and a hint of crushed limestone. A subtle herbal thread weaves through.
- **Palate:** Medium-bodied and finely textured. The wine is layered with notes of quince, lemon oil, and flinty minerality. A gentle creaminess from the egg-ferment complements a long, salty finish driven by bright acidity.

Alcohol :12,50 %

Composition: 100% Chenin Blanc



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Did you know?

David & Nadia were both born in **1984**, the same year the **Rondevlei vineyard** was planted—adding a symbolic layer of connection to this site. Rondevlei is unique in their portfolio as the **only double-row Chenin vineyard** they work with. The use of **concrete egg fermentation** is also a rarity in South Africa, lending the wine an extra dimension of precision and mouthfeel without overpowering structure.

Wine Pairing Ideas

- **Salt-baked seabass with citrus butter:** The wine's saline drive and lemony freshness echo the subtle maritime lift of the dish.
- **Cauliflower gratin with nutmeg and Gruyère:** Textural harmony between wine and dish with a touch of oxidative creaminess.
- **Prawns sautéed with garlic and white wine:** The wine's bright acidity complements the sweetness and spice of shellfish.
- **Fresh goat's cheese and fennel salad:** Herbal lift and chalky textures match effortlessly with the Chenin's mineral structure.



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

Coming from a vineyard originally planted in 1984, the 2022 Rondevlei Chenin Blanc is expressive, fresh and complex, with fantastic concentration and impeccable weight and depth. Medium-bodied, the Chenin Blanc offers a delightfully spicy mineral essence across the mid-palate with notions of spiced lemon rind and yellow apple skin before ending with a balanced finish. It's a fantastic wine with more than a decade of life left. Enjoy with food.

