



## David & Nadia

This Chenin Blanc, sourced from a historic vineyard planted in 1968, reflects the unique terroir of deep iron- and clay-rich soils, combining freshness, minerality, and textural finesse.



David & Nadia

*Wine of origin Swartland*



## Hoe-Stein Chenin Blanc 2022

Swartland, South Africa

### Region and Vineyards

The **Swartland** region, located north of Cape Town, is one of South Africa's most dynamic wine-growing areas. Known for its dry, rugged landscapes and warm Mediterranean climate, the region provides ideal conditions for **Chenin Blanc**, particularly from old bush vines. The dramatic diurnal temperature shifts – **warm days followed by cool nights** – ensure that the grapes retain their natural acidity while developing complexity and ripeness.

The **Hoe-Stein vineyard**, located west of Malmesbury towards **Darling**, is a true relic of South African viticulture. Planted in **1968**, the vineyard consists of **old, dry-farmed bush vines** rooted in deep **red iron- and clay-rich soils with limestone influences**. The distinctive soil composition gives the Chenin Blanc its hallmark mineral tension, elegance, and structure. The vines, established through **massale selection**, bring diversity and balance to the fruit. With their low yields and deep roots, these vines deliver grapes of remarkable concentration, purity, and freshness, making **Hoe-Stein** a benchmark site for old-vine Chenin Blanc.

### Winemaking

David & Nadia's winemaking philosophy is centered on respecting the vineyard and allowing the wine to express its origins. The **Chenin Blanc** grapes are **hand-harvested** in multiple pickings to capture optimal ripeness and balance. Once in the cellar, the grapes are **whole-bunch pressed**, a gentle technique that preserves the delicate aromas and avoids extracting harsh phenolics. The resulting juice is transferred to **neutral French oak barrels** to undergo a slow, natural fermentation, allowing the wine to develop texture and complexity.

The wine is aged for **12 months on its lees**, enhancing its mouthfeel and providing subtle layers of flavor. The use of older oak ensures that the wood influence remains understated, allowing the wine's pure fruit, minerality, and terroir-driven character to shine. This patient, hands-off approach results in a Chenin Blanc of precision and elegance, with a beautiful balance of natural acidity, richness, and tension.

Alcohol :13,00 %

Composition: 100% Chenin Blanc



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# Hoe-Steen Chenin Blanc 2022

## Tasting Notes

- **Color:** Pale gold with luminous clarity.
- **Aroma:** Subtle and refined, featuring notes of **pear**, **quince**, and **yellow apple**, complemented by hints of **white flowers**, **wet stone**, and a touch of **honeyed citrus**.
- **Palate:** Elegant and layered, with a beautiful interplay of **stone fruit**, delicate citrus, and **saline minerality**. The wine's natural acidity provides energy and freshness, while a subtle lees influence adds texture and length. The finish is persistent, with a clean, mineral-driven edge.

## Did You Know?

The **Hoë-Steen vineyard** is part of the **Old Vine Project**, an initiative dedicated to preserving South Africa's historic vineyards. Planted in **1968**, the vineyard is an exceptional example of how old vines produce wines of greater complexity, concentration, and balance.

## Wine Pairing Ideas

- **Seared scallops with lemon butter sauce:** The wine's vibrant acidity and minerality complement the richness of the scallops while enhancing the citrus notes.
- **Roast chicken with thyme and garlic:** The wine's elegant structure and subtle texture pair beautifully with the savory flavors of the roast chicken.
- **Grilled sole with capers and herbs:** The saline minerality and delicate fruit flavors of the Chenin Blanc highlight the freshness of the fish.
- **Soft goat cheese with honey and walnuts:** The wine's natural acidity balances the creaminess of the cheese, while its layered flavors complement the sweetness of the honey.



### Robert Parker (RP) : 90 Points (2022)

*The 2022 Hoe-Steen Chenin Blanc comes from a vineyard of clay soils over limestone, with a south-facing aspect that is among the last to ripen. The nose is open-knit and expressive with layers of wet stone and spicy lemon skin. Medium-bodied, the palate is balanced with good acidity before ending with a fresh, clean finish. It's delightful, but I still prefer the 2021 vintage.*



### Vinous (Antonio Galloni) (VN) : 93 Points (2017)

*The 2017 Hoë-Steen Chenin Blanc comes from tall bush vines and marks the first time that David has worked with the entire vineyard, which is two hectares in size. The fragrant bouquet offers well-defined yellow plum, caramelized pear, peach skin and waxy aromas. The palate is well balanced with crisp acidity and very harmonious; the Palomino and Muscat impart spiciness and hints of curry leaf toward the very harmonious finish. This is totally seductive. Drinking window: 2020-2032 (NM) (8/2018)*

