

David & Nadia

David & Nadia Skaliekop Chenin Blanc is a refined and pure expression of Chenin Blanc, sourced from an exceptional vineyard with shallow shale soils in the Paardeberg region.



Skaliekop Chenin Blanc 2019

Swartland, South Africa

Region and Vineyards

The **Swartland**, north of Cape Town, is celebrated for its rugged landscapes, warm Mediterranean climate, and ability to produce wines of both concentration and finesse. The Paardeberg, a granite-dominated mountain, stands out as one of the region's most celebrated areas. However, the **Skaliekop vineyard** is unique due to its **shallow shale soils**, a rarity in a largely granite-driven area.

Planted in **1985**, the vines are **dry-farmed bush vines**, thriving in challenging conditions that restrict yields and encourage exceptional concentration in the fruit. The vineyard's shale soils prove challenging in this warm region, making Skaliekop a **true anomaly** within the Paardeberg. This demanding terroir imparts a distinct **mineral character**, vibrancy, and tension to the wine.



David & Nadia embrace a philosophy of **biological farming** in the vineyard and **natural winemaking** in the cellar, ensuring the wine captures the vineyard's essence. The **Chenin Blanc** grapes are hand-harvested at the **end of January**, reflecting their focus on precise ripeness and balance.

Once harvested, the grapes undergo **whole-bunch pressing** to preserve their delicate aromas and avoid harsh phenolic extraction. The juice is fermented naturally using **indigenous yeasts** in a combination of **neutral French oak barrels**, allowing the wine to develop texture and depth without overpowering the purity of the fruit. The wine spends extended time on its **lees**, enhancing its complexity, mouthfeel, and subtle richness.

This hands-off approach, combined with careful vineyard management, results in a Chenin Blanc that perfectly expresses its unique **shale-soil origins**, while maintaining freshness and elegance.



Alcohol :13,00 %

Composition: 100% Chenin Blanc







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Tasting Notes

- Color: Pale gold with vibrant clarity.
- **Aroma**: A refined and mineral-driven nose, with notes of **pear**, **quince**, and hints of **citrus blossom**, interwoven with subtle tones of **wet stone** and saline minerality.
- Palate: Textured and layered, offering flavors of green apple, lemon zest, and ripe stone fruit, balanced by a lively acidity. The mineral tension provides structure, leading to a precise, clean, and persistent finish.

Did You Know?

The **Skaliekop vineyard** is named for its shallow **shale soils**, a distinctive feature that sets it apart from the predominantly granite soils of the Paardeberg. This unique terroir, combined with dry-farming practices, results in low yields—**2.4 tons per hectare**—but exceptional fruit quality and concentration.

Wine Pairing Ideas

- **Grilled prawns with lemon butter**: The wine's vibrant acidity and saline notes complement the sweetness of the prawns and the richness of the butter.
- **Roasted chicken with thyme and fennel**: The wine's texture and mineral character pair beautifully with the herbaceous and savory flavors of the dish.
- **Pan-seared sea bass with a citrus sauce**: The minerality and citrus tones of the wine enhance the freshness of the fish.
- **Soft goat cheese with fresh figs**: The wine's lively acidity balances the creamy texture of the cheese and highlights the sweetness of the figs.

Robert Parker (RP): 93 Points (2018)

Pale gold in color, the 2018 Skaliekop Chenin Blanc is immediately impressive with aromas of dusty lemon peel, marzipan, dusty citrus blossom and white tea in the glass. Medium-bodied, the wine bursts with energetic acidity and mineral tension, showing amazing complexity and depth, with an electric and broad mouthfeel, a soft, waxy essence and elements of roasted almonds and grilled endive. The wine continues to evolve over the long, winding finish that will continue to bring pleasure to its drinkers for the next 15 years. This is an absolutely stunning bottle from David & Nadia. Bravo!



