Lourens Family Wines

2024

'SKUINSKAP'

Steen | *Piekenierskloof - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Sandell Vineyard - farmed by Ryno Kellerman
Vine Age: 49-years-old
Soil Type: Decomposed sandstone with rocky sandstone fragments intermixed with clay
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – 500L neutral French tonneau (whole-bunch pressed)
Skin Contact: None
Aging: 10 months in neutral 500L French tonneau on fine lees without stirring
Alcohol: 13%
pH: 3.1
Total Acidity: 6.7 g/L
Total SO2: 56 ppm
Total Production: 216 cases
UPC: 700083413857

Reviews

Vinous | 92 points
The WineMag | 95 points
James Suckling | 94 points

About

Franco was introduced to this single-vineyard Chenin Blanc site farmed by the Sandell family, through his good friend John Seccombe of Thorne & Daughters. It is a truly special vineyard planted in 1977 on sandstone soils at 2,500 feet in elevation in the far northern reaches past Swartland and into the Citrusdal Mountains. The vineyard gets very hot during the day but the nights are immensely the opposite. The vineyard is organically, dry-farmed and is trellised on a 'skuinskap' system typically used for table grapes (and featured on the labels until 2024). It really is a special expression of this grape with finesse yet plenty of power.

The grapes were handpicked in two passes nearly a week apart from each other and hand sorted at the winery. Then the bunches are left intact and whole-bunch pressed and after a very light settling racked to old 500L French tonneau where the wine ferments on the lees. After 10 months in wood the wine is then racked to tank where it settled naturally without fining, and bottled with a coarse filtration and small sulfur addition.

Tasting Note

Pear, yellow plum, lemon zest, apple blossom, and a touch of beeswax unfold alongside hints of crushed stone, fennel, and dried herbs. The palate is taut, precise and quietly powerful with a minute-long finish.