Thistle & Weed

2024

'KHAKIBOS'

White Wine | *Western Cape - South Africa*

NATURAL VEGAN

Stats

Grapes: 40% Verdelho - 20% Alvarinho - 20% Palomino - 20% Fernao Pires
Vineyard: Stellenbosch (Verdelho) - Wellington (Alvarinho) - Piekenierskloof (Palomino) - Worcester (Fernao Pires)
Vine Age: Average 27-years-old
Soil Type: Sandstone & granite
Viticulture: Sustainable – dry-farmed
Fermentation: Native – whole bunch pressed into older French oak barrels
Aging: 9 months in neutral 228L French barriques
Alcohol: 13.5%
pH: 3.25
Total Acidity: 6 g/L
Total SO2: 42 ppm
Total Production: 117 cases
UPC: 781718456500

Reviews

Tim Atkin | 94 points
The WineMag | 92 points
Vinous | 90 points

About

Much like the Verdelho grape, the Khakibos (Tagetes Minuta for those botanist/Latin speakers) is a newcomer to the foothills of Stellenbosch. Neither is native, though both were planted in the past quarter-century and are remarkably comfortable in the unique Cape climate. This weed is also used to repel bugs and mosquitoes! This is the sixth vintage of this exquisite wine, which has now further morphed into the vision Stephanie and Etienne had: an Iberian white blend made from drought-resistant Portuguese grapes. The 2024 season was a warm, early vintage for whites, but these special varieties stood up to the challenge and produced a beautiful wine.

The majority of this wine comes from the oldest Verdelho vineyard in South Africa, and there is a degree of density and complexity rarely seen with this variety. The vineyard is planted on the base slopes of the Helderberg mountain in sandy granitic soils. All of the grapes were handpicked and whole bunch pressed directly into used 228L French barriques, with only the free run juice used. Fermentation kicked off naturally, and the wine is matured on the gross and fine lees for nine months. It is unfined.

Tasting Note

This expressive Portuguese-inspired white blend opens with notes of orange blossom, tangerine, and brioche nuances. It possesses a richly layered, citrus-driven palate that finishes with vibrant acidity and elegance.