



Thistle & Weed

2022

'KHAKIBOS'

White Wine | Western Cape - South Africa



NATURAL



VEGAN

Stats

Grapes: 41% Verdelho - 28% Chenin Blanc - 17% Palomino - 10%

Alvarinho - 4% Fernao Pires

Vineyard: Stellenbosch (Verdelho - Chenin Blanc) - Piekenierskloof (Palomino) - Wellington (Alvarinho) - Paarl (Chenin Blanc) - Swartland (Chenin Blanc) - Worcester (Fernao Pires)

Vine Age: Average 25-years-old

Soil Type: Mix of sandstone and granitic soils

Viticulture: Sustainable - dry-farmed

Fermentation: Native - barrel fermented in fourth fill and older 225L French oak

Skin Contact: 2% of the Alvarinho was fermented on skins for 7 days and aged in glass and barrel

Aging: 9 months in fourth use 225L French barriques (2% of Alvarinho aged in glass)

Alcohol: 12.5%

pH: 3.27

Total Acidity: 5.8 g/L

Total SO2: 110 ppm

Total Production: 417 cases

UPC: 781718456500

About

Much like the Verdelho grape, the Khakibos (Tagetes Minuta for those botanist/Latin speakers) is a newcomer to the foothills of Stellenbosch. Neither are 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 mosquitos! This is the fourth vintage of this exquisite wine and has now further morphed into the vision that Stephanie and Etienne had, which is an Iberian white blend, made from drought-resistant Portuguese grapes.

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 to fourth use 225L French barriques, with only the free run juice used. Fermentation kicked off naturally and a weekly battonage was implemented for the first two months to keep the fermentation extra active. The wine matured on the gross and fine lees for nine months prior to being racked to tank with a small dose of SO2 and bottled with another small addition of sulfur dioxide. The wine gets a gentle sheet filter at bottling. It is unfined.

Tasting Note

This is a voluptuous Cape Blend that brings forward a medley of explosive aromatics of citrus, orange blossom and toasted brioche. It is richly layered, with searing acidity and a sherbet tang.

Reviews