



Thistle & Weed

2024

'DUWWELTJIE'

Chenin Blanc | *Paarl* - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Duwweltjie Vineyard (Damarakloof)
Vine Age: 64-years-old
Soil Type: Granite with surface Malmesbury rocks (ferricrete - koffieklip)
Viticulture: Sustainable
Fermentation: Native – old French oak barrels (100% whole bunch pressed)
Skin Contact: None
Aging: 9 months in old 225L oak barrels
Alcohol: 13%
pH: 3.37
Total Acidity: 5.5 g/L
Total SO2: 30 ppm
Total Production: 475 cases
UPC: 700083611482

Reviews

The WineMag | 93 points
Tim Atkin, MW | 94 points

About

Inspired and named after the Duwweltjies (*Tribulus terrestris* – Devils thorns) growing in the vineyard that cling to the soles of your shoes—reminders of paths travelled and those yet to be explored. This Chenin Blanc is sourced from the Duwweltjie vineyard in Damarakloof, in the region of Paarl. The vines are 64-years-old; their old-vine status means they have adapted to their climate so well that they keep their natural acidity, making the wine fresh and delicious, even in a warmer vintage. The Duwweltjie label was the first one made by Stephanie and Etienne, so this wine holds a special place in their hearts.

The winemaking is kept simple and true – whole bunch pressed, only the free run juice was used for natural fermentation in older French oak barrels. The lees was stirred for the first month, after which the wine was allowed to mature on the lees for nine months prior to bottling without fining and just a gentle sheet filtration and small dosage of sulfur.

Tasting Note

A standout expression of old-vine Chenin Blanc, with strong citrus aromatics of grapefruit and blood orange. The palate displays notes of pineapple, papaya, and salted almond, with a creamy, rounded mouthfeel and a serious mineral backbone.