



Thistle & Weed

2022

'BRANDNETEL'

Chenin Blanc | Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Brandnetel Vineyard
(Nietvoobij, Stellenbosch)
Vine Age: 43-years-old
Soil Type: Table Mountain sandstone
and clay
Viticulture: Conventional
Fermentation: Native – old 225L oak
barrels (100% whole-bunch pressed)
Skin Contact: None
Aging: 9 months on gross lees in old
French 225L oak
Alcohol: 13.5%
pH: 3.48
Total Acidity: 5.2 g/L
Total SO₂: 110 ppm
Total Production: 150 cases
UPC: 606110392419

Reviews

The WineMag | 93 points
Tim Atkin, MW | 96 points

About

The brandnetel (*Urtica dioica*) – or stinging nettle – is steeped in dualities: both fierce and soft; painful and restorative; tenacious yet humble. This often-overlooked weed brings magic to fairytales, protection in folklore and vitality to soils. Inspired by these dualities, this unique wine, made from Chenin Blanc vines perched on the slopes overlooking Stellenbosch, serves as a reminder that magic is woven into every life from the soil to the glass. The vineyard was planted in 1980 and is a living library of historical rootstocks with over 33 different rootstocks in this old experimental plot.

The grapes were handpicked, delicately whole-bunch pressed and naturally fermented. Only the free run juice was fermented in third-pass French oak barrels. The lees was stirred for the first month, after which the wine was allowed to mature on the lees for 9 months prior to bottling, unfiltered, with just a gentle sheet filtration and small dosage of sulfur.

Tasting Note

Brimming with delicate notes of quince, white peach and blood orange, the palate pulls through with quintessential Chenin blanc star power, including a rich and more-ish palate and lemon-zip acidity.