



Thistle & Weed

2024

'BRANDNETEL'

Chenin Blanc | *Stellenbosch - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Brandnetel Vineyard
(Nietvoobij, Stellenbosch)
Vine Age: 44-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: 3.42
Total Acidity: 5.3 g/L
Total SO₂: 30 ppm
Total Production: 308 cases
UPC: 606110392419

Reviews

The WineMag | 94 points
Tim Atkin, MW | 95 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 sandstone soils with deep clay is so well draining that the vines shoot their roots deep in search for water and nutrients, giving concentration to the wine. The maritime influence lends a beautiful salinity to the wine.

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 with just a small dosage of sulfur. No fining or filtering.

Tasting Note

Lifted notes of quince, white peach, and blood orange lead into a poised, Chenin Blanc-driven palate with generous texture and taut, citrus-bright acidity. A maritime salinity shapes a more linear, mineral expression.