

Lourens Family Wines

2024

'MATHIAS'

Chenin Blanc | 'Mathias' - South Africa



Stats

Grapes: 100% Chenin Blanc
Vineyard: Uitvlught Farm (Paardeberg - Joubertskloof)
Vine Age: 45-years-old
Soil Type: Decomposed granite
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – neutral 500L French tonneau
Aging: 10 months in neutral 500L French tonneau
Alcohol: 13.3%
pH: 3.12
Total Acidity: 6.9 g/L
Total SO2: 59 ppm
Total Production: 108 cases

Reviews

James Suckling | 94 points
Vinous | 93 points
The WineMag | 97 points

About

This is the maiden vintage of a wine named after Franco Lourens's newborn son in 2024, Mathias. For years Chenin from the Uitvlught Farm have been a key component to the 'Lindi Carien' blend (and Van Loggerenberg's Trust Your Gut + Wolf & Woman's Chenin and others), but Franco felt it was time for this special site to stand on its own. This tiny two acre parcel of 44-year-old, dryland bush vines were first planted in 1981 on the famed decomposed granitic sand of the Joubertskloof valley of the Paardeberg. Franco treats this and the Skuinskap in the same manner and it is an enlightening tasting of the two wines side-by-side as a study in soils, elevation and climate.

The fruit was hand-harvested in a single pass and hand sorted at the winery. Then the bunches were left intact and whole-bunch pressed and after a very light settling racked to old 500L French tonneau where the wine fermented on the lees. After 10 months in wood the wine was then racked to tank where it settled naturally without fining, and bottled with a coarse filtration and small sulfur addition.

Tasting Note

Each sip quietly reveals another layer of pear, white peach, citrus zest, beeswax, crushed stone, toasted sesame, fresh herbs, and subtle leesy complexity. Patient and beautifully composed, the wine builds with understated tension before finishing with remarkable clarity.