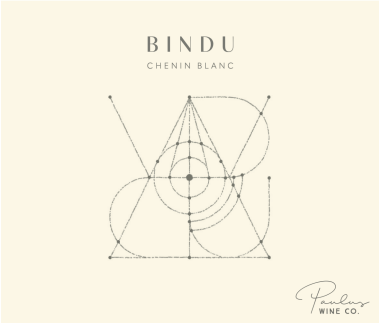


Paulus Wine Co.

2025

‘BINDU’

Chenin Blanc | *Olifants River - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Middelplaas (Vredendal)
Vine Age: 38-years-old
Soil Type: Sandstone & mudstone
Viticulture: Practicing organic – dry-farmed sustainable
Fermentation: Native – whole-bunch pressed to neutral 500L French oak tonneau
Skin Contact: None
Aging: 10 months on gross lees in fermentation vessels
Alcohol: 13.4%
pH: 3.26
Total Acidity: 5.8 g/L
Total SO2: 56 ppm
Total Production: 107 cases
UPC: 0658325060164

About

Paul and Pauline's relationship with the the notorious Sakkie Mouton helped bring Sakkie's family's vineyard in Vredendal into the fold, thus completing the three B's. Bindu means ‘the point of origin’. Both the beginning and the destination. From the meeting (Bosberaad), to the wandering (Bartàs), to the arrival (Bindu), the circle of Chenin is now complete. The West Coast is unforgiving with extreme wind and often very dry and harsh conditions. The resulting wine is one with great tenacity and energy.

The fruit was hand harvested from a block planted in 1988 and whole-bunch pressed into old 500L French oak, where the juice fermented without any additions. The wine was left untouched except with a bit of topping over ten months and was racked to tank where it settled naturally without fining. It was bottled without filtration and with a small addition of sulfur.

Tasting Note

Tropical-leaning nose held fresh by a green line of orchard fruit and dried herbs. The palate is precise, with tension between roundness and grip, bright lemony acidity cutting a clean line through tart green apple, sweet quince and salty lemon peel, and a pithy snap of grape-skin phenolics maintains through a long finish.