



## Thistle & Weed

2019

# 'BRANDNETEL'

*Chenin Blanc | Stellenbosch - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Chenin Blanc  
**Vineyard:** Nietvoorbij Farm - base of the Simonsberg Mountain  
**Vine Age:** 39-years-old  
**Soil Type:** Loam granitic sand with large sandstone fragments throughout  
**Viticulture:** Sustainable  
**Fermentation:** Native – third passage French barrique  
**Skin Contact:** None  
**Aging:** 11 months on gross lees in third passage French barrique  
**pH:** 3.38  
**Total Acidity:** 5.6 g/L  
**Total SO2:** 50 ppm  
**Total Production:** 160 cases  
**UPC:** 606110392419

### Reviews

Platter's Guide | 94 points  
Tim Atkin, MW | 95 points  
The WineMag | 92 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 grapes were sourced from a vineyard located on the foothills of the Simonsberg Mountain in Stellenbosch, soils are granite based and display a high level of weathering. The vineyard was planted in 1980 at 1,000 feet altitude, originally destined as a rootstock trial and contains no less than 32 rootstocks, within its modest .75 acre 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 11 months prior to bottling, unfinned and unfiltered.

### 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.