



Thistle & Weed

2019

'KHAKIBOS'

White Wine | Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 72% Verdelho - 26% Chenin Blanc - 2% Chardonnay

Vineyard: Single site on Helderberg Mountain slopes

Vine Age: 21-years-old

Soil Type: Granitic sand with granitic rocky outcrop

Viticulture: Sustainable

Fermentation: Native – barrel fermented in third use French barrique

Skin Contact: None

Aging: 12 months in third use 300L French barrique

Alcohol: 13.5%

pH: 3.33

Total Acidity: 5.6 g/L

Total SO2: 80 ppm

Total Production: 250 cases

UPC: 781718456500

About

Much like the Verdelho grape, the Khakibos (*Tagetes Minuta* for those botanist/Latin speakers) is a newcomer to the foothills of Stellenbosch. Neither are native and were only planted in the past quarter century. Both are remarkably comfortable in the unique Cape climate. This is the second vintage of this exquisite wine and has now further morphed into the vision that Stephanie and Etienne had, which is an Iberian white blend.

The majority of this wine comes from the oldest Verdelho vineyard in South Africa and there is a degree of density and complexity rarely seen with this variety. The vineyard is planted on the base slopes of the Helderberg mountain in sandy granitic soils. The Chenin Blanc and Chardonnay come from the same site and all of the grapes were handpicked and whole bunch pressed directly to third use 300L French barrique, with only the free run juice used. Fermentation kicked off naturally and a weekly battonage was implemented for the first two months to keep the fermentation extra active. The wine matured on the gross and fine lees for 12 months prior to being racked to tank with a small dose of SO2 and bottled with another small addition of sulfur dioxide.

Tasting Note

Aromas of pungent frangipani and jasmine flowers with notes of fresh herbs. The voluptuous and expressive palate is kept in line by a searing acidity finishing with a sherbet tang.

Reviews

Platter's Guide | 94 points

Tim Atkin, MW | 95 points

Vinous | 91 points