



## Thistle & Weed

2020

# 'KHAKIBOS'

White Wine | Western Cape - South Africa



NATURAL



VEGAN

### Stats

**Grapes:** 41% Verdelho - 37% Chenin Blanc - 12% Palomino - 10% Fernao Pires

**Vineyard:** Single vineyards sites from Stellenbosch (Verdelho, Chenin Blanc) - Paarl (Chenin Blanc) - Piekenierskloof (Palomino)

**Vine Age:** 25-years-old

**Soil Type:** Mix of sandstone and granitic soils

**Viticulture:** Sustainable - dry-farmed

**Fermentation:** Native - barrel fermented in fourth fill and older 225L French oak

**Skin Contact:** None

**Aging:** 10 months in fourth use 225L French barrique

**Alcohol:** 13%

**pH:** 3.56

**Total Acidity:** 5.6 g/L

**Total SO2:** 108 ppm

**Total Production:** 417 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 third vintage of this exquisite wine and has now further morphed into the vision that Stephanie and Etienne had, which is an Iberian white blend, made from drought-resistant Portuguese grapes.

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. All of the grapes were handpicked and whole bunch pressed directly to fourth use 225L French barriques, 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 10 months prior to being racked to tank with a small dose of SO<sub>2</sub> 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.