



Thistle & Weed

2022

'KNAPSEKÊREL'

Cabernet Franc | Stellenbosch - South Africa



BIODYNAMIC



VEGAN

Stats

Grapes: 100% Cabernet Franc
Vineyard: Oudeberg Vineyard (Polkadraai Hills)
Vine Age: 22-years-old
Soil Type: Fine granitic sand intermixed with marl
Viticulture: Practicing biodynamic
Fermentation: Inoculated – open-top stainless steel fermenters (15% whole-cluster)
Skin Contact: 7 days
Aging: 9 months in stainless steel
Alcohol: 13.5%
pH: 3.67
Total Acidity: 5 g/L
Total SO2: 90 ppm
Total Production: 150 cases
UPC: 781718145626

Reviews

The WineMag | 93 points
Tim Atkin, MW | 95 points
Wine Spectator | 90 points

About

The perennially opportunistic Knapsêkerel (Blackjack) gambles by spreading its seeds through wind, water, man and beast. The Blackjack is generally thought of as a weed but in many communities around the world it is used as a source of food and for medicinal purposes. This biodynamically farmed Cabernet Franc from the Oudeberg Vineyard in the Polkadraai area of Stellenbosch is littered with these beautiful weeds. Only seven rows are used for this small batch wine. Fun fact: Knapsekêrel also means “handsome man” in Afrikaans. In 2022, Steph made the decision to omit the use of oak during aging to focus on freshness and vitality.

The winemaking is quite rudimentary as the hard work was really done in the vineyard. The grapes were hand-harvested and 85% of the lot was destemmed with the berries kept intact and the remaining 15% was left whole-bunch. The wines fermented with mostly ambient yeasts (some inoculation where necessary) and frequent punchdowns by hand were employed to get a gentle extraction. After a week the wine was dry and gently basket pressed, with only the free run juice and the first light pressing being used. The wine aged in stainless steel tanks where malolactic fermentation was carried out naturally. After nine months, the wine was bottled with a sheet filtration and sulfur dosage at bottling. No fining.

Tasting Note

Elegant aromas of rose and thyme greet the nose. On the palate, vibrant raspberry and cranberry flavors emerge, supported by refreshing acidity and fine chalky tannins. Slightly peppery on the finish.