



Lourens Family Wines

2020

'SKUINSKAP'

Steen | Piekenierskloof - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Sandell Vineyard - farmed by Ryno Kellerman
Vine Age: 43-years-old
Soil Type: Decomposed sandstone with rocky sandstone fragments intermixed with clay
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – 500L neutral French tonneau
Skin Contact: None
Aging: 10 months in neutral 500L French tonneau
Alcohol: 13.5%
pH: 3.2
Total Acidity: 6.3 g/L
Total SO2: 67 ppm
Total Production: 108 cases
UPC: 700083413857

Reviews

The WineMag | 97 points
Platter's Guide | 94 points
Tim Atkin, MW | 94 points

About

Franco was introduced to this site through his good friend John Seccombe of Thorne & Daughters. John pulls a bit of fruit from this vineyard, farmed by Ryno Kellerman, for his white blend as well as Sauvignon Blanc for a varietal wine. It is a truly special vineyard planted in 1977 on sandstone soils at 2,500 feet in elevation in the far northern reaches past Swartland and into the Citrusdal Mountains. The vineyard is organically, dry-farmed and is trellised on a 'skuinskap' system pictured on the label, that is far more common with table grapes than vinifera ones. It really is a special expression of this grape with finesse yet plenty of power.

The grapes were handpicked and hand sorted at the winery. Then the bunches are left intact and whole-bunch pressed and after a very light settling racked to older French barriques where the wine ferments on lees. Weekly battonage is implemented with the wine not seeing a racking until bottling. After 10 months in wood the wine is then racked to tank and bottled without fining and only a very coarse filtration and small sulfur addition.

Tasting Note

An intriguing nose of yellow stone fruits and herbs. The palate is bright and very well balanced, with clean acidity and savory salinity. It finishes long and smooth, with a touch of white pepper.