



Thistle & Weed

2019

'DUWWELTJIE'

Chenin Blanc | *Paarl* - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Agnes Vineyard
Vine Age: 63-years-old
Soil Type: Decomposed Granite and ferricrete
Viticulture: Sustainable – dry-farmed
Fermentation: Native – third use
225L, 300L & 500L French barrels
Skin Contact: None
Aging: 10 months in third passage
225L, 300L & 500L French barrels
pH: 3.43
Total Acidity: 4.9 g/L
Total SO₂: 70 ppm
Total Production: 325 cases

Reviews

Platter's Guide | 96 points
Tim Atkin, MW | 94 points
The WineMag | 92 points

About

Inspired and named after the Duwweltjies (*Tribulus terrestris* – Devils thorns) growing in the vineyard that cling to the soles of your shoes—reminders of paths travelled and those yet to be explored. This Chenin blanc is sourced from a heritage bush vine vineyard on the north western tip of the Muldersvlei bowl in Paarl. The grower, Agnes', grandfather planted the vineyard with a horse & plough in 1956. The small shards of koffiekliip (ferricrete) on the soil surface pay testament to what lies under the light textured colluvium (transported topsoil).

The winemaking is kept simple and true – whole bunch pressed, only the free run juice was used for natural fermentation in 3rd fill French oak barrels. The lees was stirred for the first month, after which the wine was allowed to mature on the lees for 10 months prior to bottling without fining or filtration.

Tasting Note

There is an alluring bouquet of mandarin and orange pith with nectarine and white peach aromas, a bit of nuttiness and a faint hint of grated nutmeg. The palate is concentrated but light on its feet with intensity of fruit balanced by a fine bead of acidity. The fruit is pronounced initially but gives way to more savory notes on the finish.