



## Thistle & Weed

2018

# 'KHAKIBOS'

Verdelho | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Verdelho  
**Vineyard:** Single site on Helderberg Mountain slopes  
**Vine Age:** 20-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  
**pH:** 3.19  
**Total Acidity:** 6.8 g/L  
**Total SO<sub>2</sub>:** 100 ppm  
**Total Production:** 100 cases

### Reviews

Platter's Guide | 90 points  
Tim Atkin, MW | 92 points  
The WineMag | 90 points

### 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 inaugural vintage of this new label and the 2018 is 100% Verdelho, though future bottlings may have some additional Iberian varieties added.

This 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 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 SO<sub>2</sub> and bottled with another small addition of sulfur dioxide.

### Tasting Note

Intriguing aromas of orange blossom and limes followed by a full-throttle rich, textured palate. The searing acidity cuts through the citrus goodness but with great and gripping texture.