

NAUDÉ WHITE 2007



BACKGROUND

Composition: 72% Chenin Blanc | 19% Semillon | 9% Sauvignon Blanc
Wine of Origin: Western Cape

CLIMATE / SEASON

2007 was the smallest harvest that winemakers have experienced in the last 5 years. The Western Cape experienced very favourable weather conditions for the most part. There was some extreme heat just before harvesting, and this made for an intense harvesting period where we needed to be as precise as ever. With a comparatively early pick owing to the heat, you will nonetheless notice even today the bright acidity that gives this wine such longevity.



WINEMAKING & VINIFICATION

When I started making the white blend I wanted to make it in a true South African style, unlike any other available worldwide. We've been forced for so long to copy wine styles from other countries, so this is something entirely different; a unique blend of terroirs rather than just a blend of varietals. The blend will always stay the same, it will always be Semillon, Sauvignon Blanc and Chenin Blanc. Only the quantities of each will differ depending on the vintage. Each vintage can consist of 8-15 vineyards per bottle.

Why the blending of terroirs? If you take the same Sauvignon Blanc clone and plant it in 5 different locations i.e Malmesbury/Stellenbosch/Elim/Durbanville/Grabouw, 5 years later the grape will taste completely different. That's the beauty of blending terroirs. My hunt starts in finding where the grapes perform the best. I work with roughly 20 different farmers, buying anything from 1-5 tons of their grapes. Ripening and picking differs year on year. I ferment each vineyard on its own (always naturally) then leave it on the lees as long as possible. Part of the Chenin Blanc and Semillon gets fermented in French Oak Barrels to give it depth through the middle palate. Nothing is added, no additional chemicals (apart from sulphur at bottling) trying to keep them as natural as possible to allow them to age. I try to leave all my wines as long as possible on the lees because I believe that is where the personality of the vineyard shows. After a couple of months, my work starts - the blending. I take away any name of the vineyard or cultivar that can influence me and I start blending to showcase the vintage, what I picked up in the vineyards. That is why the percentages of the cultivars changes from vintage to vintage. I make this wine to show the diversity of cultivars and terroirs in one bottle that only the Western Cape can produce.

ANALYSIS: Alc 11.5% | RS 1.7 | TA 6.8 | pH 3.16

AGEING POTENTIAL

Due to minimal interference and no additions (apart from minimal sulphites upon bottling), this wine has been created in order to age. Now 11 years in bottle, it is still incredibly fresh with a vibrant acidity. The wine will continue to develop in the cellar, and should remain in great shape until 2022 - 2025.

RATINGS & ACCOLADES

Greg Sherwood:

'What a difference one year can make. The 2007 Naudé white blend comes from an altogether more complicated vintage for aromatic whites yet with 11 years in bottle this wine is still very impressive. Taut, fresh and lean, there is a wonderful linearity to the wine allied to cool green crunchy fruits and brazen liquid minerality. With an exotic boxwood spice kiss, the palate shows excellent purity of gooseberry, green apple and lime cordial, finishing with plenty of energy and spice. The lower alcohol is just the cherry on the cake. Drink this beauty now with seafood or allow it to age further in your cellar because it gets better every time I taste it.'

Wine Safari Score: 94/100 Greg Sherwood MW

John Platter - Shortlisted 5*