

# NAUDÉ WHITE 2008



## BACKGROUND

Composition: 55% Chenin Blanc | 20% Semillon | 25% Sauvignon Blanc  
Wine of Origin: Western Cape

## CLIMATE / SEASON

From December until harvest the temperatures were not as extreme as in other years. Nights remained cold, the strong south-easterly winds blew throughout January, there were moderate temperatures. Our biggest fight was the rot that happened within Sauvignon Blanc and Chenin Blanc. I would walk through the vineyards each day, hoping that today would be a better day for my crops than yesterday. When enjoying one of these amazing bottles of wine, it pays to remember the hardships that were endured. Fair to say that most winemakers were kept on their toes during this, one of the most challenging harvest in a decade.



## WINEMAKING & VINIFICATION

When I started making the white blend I wanted to make it in a true South African style, unlike any other available world wide. 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 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 3.5 | TA 6.2 | pH 3.36

## AGEING POTENTIAL

Due to minimal interference and no additions (apart from minimal sulphites upon bottling), this wine has been created in order to age. With 10 years in bottle, it is still incredibly fresh with beautiful acidity as well as full body. The wine will continue to develop for a short while, but should be enjoyed before 2020.

## RATINGS & ACCOLADES

In a series of 2018 vertical tastings with this white blend, from the 2006-2010 vintages, what has become self evident is that the 2008 sits right between the 2006 and the 2007 in terms of style. If 2006 is defined by body, elegance and ripeness, 2007 is racy acidity, vibrancy and youth, then the 2008 is the best of both. The only problem now is that there is almost none left.

John Platter - Shortlisted 5\*