

NAUDÉ OLD VINES RANGE

SOUTBOS White Blend 2024

A wise old Greek winemaker once told me: "Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle"



BACKGROUND

Composition:	75% Colombard / 25% Chenin Blanc
Origin:	West Coast (Vredendal)
Vine Plant Date:	1983 (Colombard), 1988 (Chenin Blanc)
Soil:	Sand

CLIMATE / SEASON

The 2023 post-harvest period recorded the highest rainfall in years, as well as above-average minimum temperatures with warmer nights. Budding was favourable due to excellent cold winter conditions and higher temperatures during August. The West Coast region recorded below-average maximum temperatures from December to March. The harvest period started about seven days earlier than the previous season. The stages often correlate an earlier harvest with a lighter harvest, due to accelerated sugar accumulation that goes hand in hand with larger canopies that ripen a relatively small crop. Grape quality and analysis were consistently positive, with yields aligned with the previous season's figures.

WINEMAKING & VINIFICATION

The West Coast soil is nearly 100% sand. Flood-irrigation gets used where the whole vineyard gets flooded, allowing the water to filter down through the sand into the deep roots of the vine.

Picked in small crates, from the truck and straight into whole-bunch pressing. Natural fermentation started after about 3 days. Thereafter wine was kept on the lees for as long as possible, because that is where the "magic" happens as complex flavours and texture develops. Because nature has already done the work, the winemaking process is kept as natural as possible with minimal interference.

TASTING NOTES

SOUTBOS is a super elegant and complex white blend of West Cost Chenin Blanc and Colombard. On the nose some citrus, melon, guava notes followed by green herbs, all creating an integrated harmony between the components. On the pallet, the fruity aromas of melon, pineapple, and a bit of guava that are much riper but not over-ripe, again followed by savoury green herbs. A dry minerality balances the truffle-type aromas with amazing sea kelp and salinity. The finish is elegant and seamless asking for more.

ANALYSIS

Alc. 12% | RS 1.0 g/L | TA 6.3 g/L | pH 3.4 g/L

AGEING POTENTIAL

10-15+ years.

