

NAUDÉ OLD VINES

CHENIN BLANC 2021

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:	100% Chenin Blanc
Origin:	Stellenbosch, Western Cape
Plant Date:	1989
Soil:	Duplex (sandy surface, sub-soil of rich red clay and shale rocks)

CLIMATE / SEASON

The 2021 growing season presented an unusually cold and wet climate with winter rainfall from May to June consistently average to above-average. A sharp downturn occurred from July to November, recording below-average rainfall. Cooler conditions significantly impacted the ripening process, by slowing down the first half of the harvest. Following the harvest, the post-harvest period brought contrasting conditions, characterized by exceptionally hot and dry weather. Consequently, early leaf fall became prevalent, especially among early ripening cultivars. Ripening, in general, was consistently delayed by about 10-14 days compared to the previous year. Notably, the white cultivars showed promise, displaying exceptionally low pH levels and high acidity, accompanied by moderate alcohol content.

WINEMAKING & VINIFICATION

- Minimal intervention vinification
Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degree Celsius.
- Following day 100% whole bunch pressing – slow, soft press of whole bunches.
- Fermented naturally in stainless steel for roughly two weeks.
- Cooler fermentation to keep classic flavours.
- After fermentation, into old oak barrels for 6 months on the lease
- Bâtonnage, or lees stirring, for the first 6 months to extract all the flavours of the lease

TASTING NOTES

The 2013 Naude Old Vine Chenin remains a milestone SA wine. Having recently opened another bottle, it is immensely satisfying to follow it with the latest release of this same wine which, albeit made with fruit from a different vineyard, shows the same Ian Naude style. A light touch terroir driven wine, and not a single component out of place. Still rather shy to start, as is normally the case with Ian's chenin when young. However, from the first sip the weight, texture and balance are irresistible. It's a very visceral wine with a dusty earthy texture, mixed with waxiness and salinity that envelops your palate, yet has a powerful acidic backbone gives it energy without being at all obvious. You'd be forgiven for asking, where's the Chenin acidity, at first. Yet, it's there in spades, just so gentle and unobtrusive you hardly recognize it. Allowing the wine to sit in a glass whilst slowly warming up, finally releases a medley of rich tropical and stone fruit flavours that compliments the sublime structure and creates a joyous whole that elevates this above the 2020 in my book.

ANALYSIS

Alc. 12% | RS 1.82 g/L | TA 6.03 g/L | pH 3.39 g/L

AGEING POTENTIAL

15+ years

