

NAUDÉ OLD VINES RANGE

LANGPAD Colombard 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% Colombard
Wine of Origin:	Western Cape
Vineyards:	Vredendal, West Coast
Vine Plant Date:	1983

CLIMATE / SEASON

The 2021 harvest was picked roughly two weeks earlier than the 2020-vintage (which was picked a week later than “normal”) due to sudden a heat wave. Typical days in that area are hot to very hot, with evenings cooling down dramatically.

As there is no mountains or hills in that area, a salty air blows in from the ocean - roughly 35km away – during the evening. This creates a foginess that lingers during the night and when the sun rises the next morning, a Kelpy seaspray gets left behind and eventually gets dried by the hot sun on the vines.

WINEMAKING & VINIFICATION

Arriving in South Africa in the early 1700's, Colombard (or Colombar as pronounced by some locals), became a variety that few talk about yet many often drank some form of it, as it was mostly used for distilling. Showing an interest in varietals grown in the West Coast, I discovered Colombard. I believe that old vineyards have their own story to tell, and Colombard is no exception. My job is to bottle that story.

The soil is 100% sand and with that comes the opportunity to make use of flood-irrigation whereas 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

We are amazed at how classic this cultivar can present itself, beginning with a gorgeous white crisp peach and pear on the nose, finishing with that saline salty freshness.

ANALYSIS

Alc. 12% | RS 1.3 g/L | TA 6.1 g/L | pH 3.3 g/L

AGEING POTENTIAL

15+ years.

