

NAUDÉ OLD VINES RANGE

LANGPAD Colombard 2023

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
Origin:	West Coast (Vredendal)
Vine Plant Date:	1983
Soil:	Sand

CLIMATE / SEASON

The climate for the 2022 post-harvest period was normal, with no heat spikes or extremely cold temperatures. Like the preceding seasons, it was dry, but adequate irrigation water was available to supplement soils. A dry winter arrived late and high day temperatures were still recorded in June. Budding took place a week earlier than the previous season, but still in line with long-term averages. During flowering in October and November the weather was favourable, and berry set satisfactory with full. It was initially a lush growing season with no rain, mild temperatures and few heat spikes. Day temperatures in December and January were cooler than usual, which delayed the onset of harvest. The cool weather continued into February and especially March, which extended the harvest to mid-April.

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

Subtly alluring with gentle hints of lemon zest, dry grass and chamomile tea underpinning stonefruit aromas.

The palate is a veritable summer fruit salad: succulent and inviting with its white peach, nectarine, melon, gentle guava, lemon grass and lime leaf. It is bright and lively with fresh, crisp acidity countered by fruit maturity making for a beautifully balanced mouthful. Understated brush or sprinkle of salinity adds dimension to the composed, rounded and pleasing mouthful.

ANALYSIS

Alc. 11.5% | RS 3.92 g/L | TA 6.53 g/L | pH 3.74 g/L

AGEING POTENTIAL

10-15+ years.

