



David & Nadia

Wine of origin Swartland

David & Nadia is a first generation family owned Swartland project and we are members of the Swartland Independent Producers. With family roots in the Swartland dating back to 1757, we focus on dry land farmed bush vines, soil diversity, climate and people of one region only.

In the vineyard we aim for biological farming whilst more vineyards are being farmed more organically year on year and in the cellar we work as natural as possible. It is all about the soil and vineyards after all. We believe in a pure, fresh and natural approach as style where site and soil are at work with minimal influence from a winemaking point of view.

Chenin blanc 2024, Wine of origin Swartland



As in the past seasons, our focus remains on a number of various Certified Heritage Vineyards, with plantings dates ranging from 1968 till 1986. The core of the wine is made up from vineyards planted in granitic soils from the Paardeberg and also brown shale (anomaly) from the same mountain. Furthermore, grapes from a vineyard west of Malmesbury planted in clay rich soils with a high iron content, on limestone also form an important component of the wine. The final vineyard was planted in sand with some clay that holds iron minerals.

In total the wine is made from nine vineyards, 24 pickings over 12 days, from different soils, different aspects, different vineyard ages and different maturity levels to create focused, detailed and balanced wines from our warm climate.

The Swartland is known for extremely warm summers with a low average winter rainfall. On the west, the Swartland borders on the Atlantic ocean and on the east inland by mountain ranges. Due to this location, a large diurnal shift is observed where the average daytime temperatures are much higher than the average night time temperatures. All of our vineyards are however inland and our climate is considered to be mediterranean.

The grapes were whole bunch pressed, naturally fermented after which 75% of the wine was matured in old neutral French oak barrels and the other 25% in a concrete tank and a concrete egg for 11 months. The wine is made from Certified Heritage Vineyards (CHV), an initiative of the Old Vine Project (OVP). Bottle maturation took place for 9 months before release.

Chenin blanc 2024, Wine of origin Swartland, Certified Heritage Vineyards

Total Production:

15 300 x 75cL bottles

515 x 150cL magnums

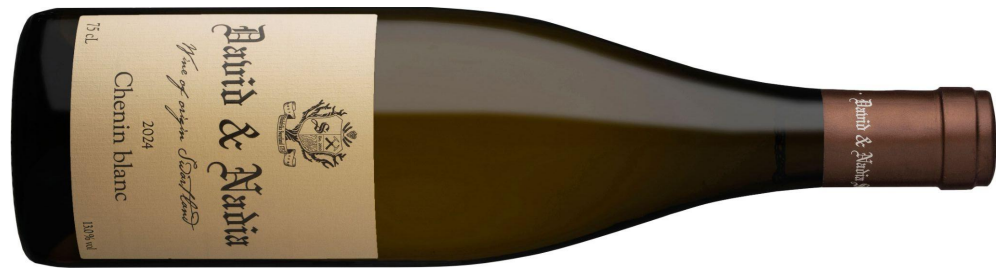
pH: 3.24

RS: 2.9 g/L

Alcohol: 13.0%

TA: 5.6 g/L

TSO₂: 113 mg/L



Release date: August 2025

75 cL bottles

Bottle barcode: 6009804176007

12 bottle box barcode: 16009804176004

6 bottle box barcode: 26009804176001

Empty bottle weight: 611 g

Cork weight: 3.5g

Full bottle weight: 1 413 g

Full 150cL magnum weight: 2 650 g

12 bottle box dimensions: 340 mm x 258 mm x 302 mm

12 bottle box volume: 0.026 cbm

12 bottle box empty weight: 400 g

6 bottle box dimensions: 300 mm x 260 mm x 180 mm

6 bottle box volume: 0.01404 cbm

6 bottle box empty weight: 261 g



150 cL magnum

Bottle barcode: 6009804176045

4 bottle box barcode: 56009804176040

4 bottle box dimensions: 366 mm x 342 mm x 113 mm