



Cartology 2019

Cartology is a vinous exploration of Cape heritage. It's intended to be a picture of the Cape seen through the lens of her old vineyards in a given vintage. The cuveé is composed of rare and extraordinary parcels of mature dryland bushvines, of heritage grapes, namely Chenin Blanc and Sémillon. These grapes have been planted in the Cape for centuries.

Cartology has become our staple offering. It serves as a poster child for our project, and also seems to have become a flag bearer for Cape heritage wine in general.

Vineyards

As a rule, the Cartology parcels are dry farmed bushvines, with a minimum age of 30 years, although most are between 40 and 50 years old. Average yields for these parcels is around 3 tons/Ha or around 20hl/Ha.

Cartology 2019 is 90% Chenin blanc and 10% Sémillon. The Chenin comes from our parcels in the Skurfborg, Piekenierskloof, Perdeberg, Bottelary, False Bay and Tygerberg. The Sémillon comes from the old La Colline block in Franschoek.

Winemaking and Maturation

The grapes are hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in either cements eggs, clay pots, foudres, or old barrels (various sizes). Fermentation can last anywhere between 3 weeks and 11 months. The wine is kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

Weight and power are not the same thing. Here's a wine with a moderate palate weight that has both intensity and power. The nose is wonderful: kumquat citrus, sweet oatmeal and honey, maybe elderflower. The palate is fine and bright, reminiscent of salty/sweet candied lemon, great length.

Technical Details

Varieties: 90% Chenin Blanc, 10% Sémillon

Wine of origin: Western Cape

Alcohol: 13.36%

Production: 30 216 bottles

RS: 2.0 g/litre

Bottling: 16 June 2020

TA: 5.8 g/litre

pH: 3.36

The Name: Cartology means the study of maps or charts. It could not be more perfect name for this wine. Not only because of our endeavours to search for and find these special old vineyards, but also because the wine itself can be seen as a vinous map or tapestry of the Cape.





Broom Ridge 2019

Broom Ridge is a single origin Chenin Blanc wine grown on the pure granite soils of our Paardeberg property of the same name (previously called Nuwedam). 2019 is the first vintage. We purchased the property in mid-2019 and decided to rename the property and the wine accordingly. Broom Ridge follows on from a wine called Fire by Night.

Vineyards

Situated on a high ridge in the heart of the Paardeberg, Broom Ridge is home to 20 Ha of mature dry farmed bushvine Chenin Blanc. The soil is pure decomposed granite, yielding wines of clarity and focus. Our vineyards were planted between 1972 and 1985 on various slopes, some facing East, some West, some North. This gives us a palette of options to work with to make our best possible wine from the property each vintage. These vines are our pride and joy. Their roots go deep, grabbing life out of the granite, humming their secret tune, calling you near.

Winemaking and Maturation

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in cement eggs and old barrels of various sizes. Fermentation lasted for about one month. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

Like its predecessor Fire by Night, Broom Ridge is the tightest most restrained of our Chenin bottlings, usually taking a couple of years to show some of its potential. Trust me though, the bud will burst and the flower will open. This wine is coiled up now, bristling with lime and thatch, elderflower, and sweet herbs. The palate is racy and pure, slightly pithy and saline.

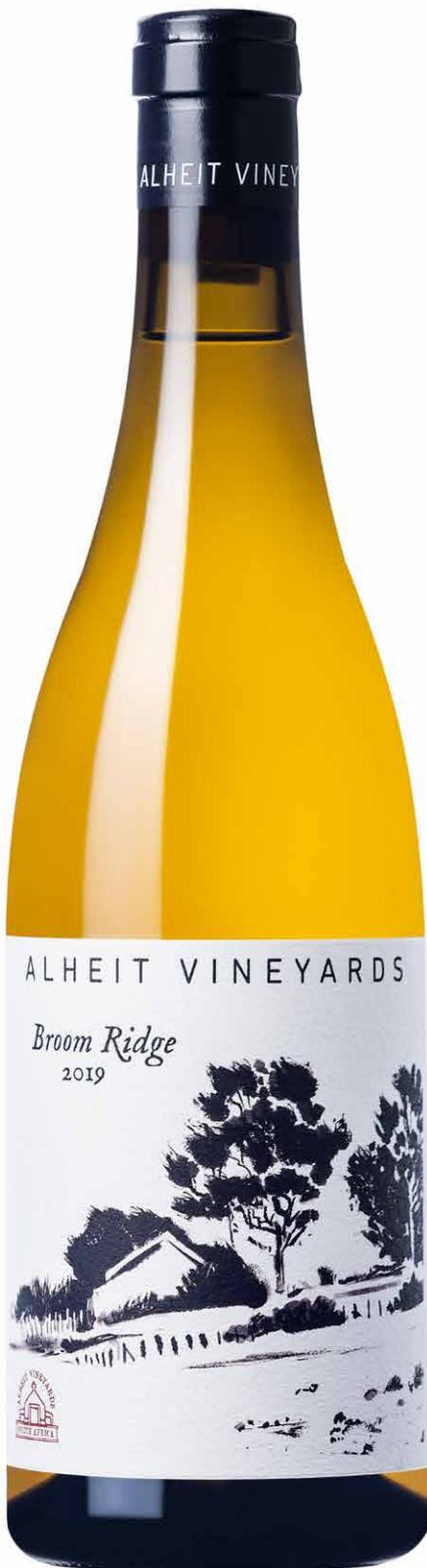
Technical Details

Varieties: 100% Chenin Blanc (Bushvines)

Wine of origin: Swartland
(Paardeberg)
Production: 5251 bottles
Bottling: June 2020

Alcohol: 13.22%
RS: 1.1 g/litre
TA: 6.2 g/litre
pH: 3.28

The Name: Broom Ridge is a rough translation of the Afrikaans name Besemgoeskop, a natural feature at the top of the ridge. We wanted a name that would signify the specific place, rather than an idea or philosophy.





Nautical Dawn 2019

Nautical Dawn is a single origin Chenin blanc wine. Since its maiden vintage in 2017 it has helped to showcase the raw talent of the False Bay coast of Stellenbosch - a vital part of the Cape Chenin story. The wine has quite an extreme nature and a strong personality. Even with early picking this vineyard delivers huge flavour with intense concentration and ripping natural acid.

Vineyards

On Rustenhof farm in Firgrove (southern Stellenbosch) there's a small granite hill called Sinai. The crown of the hill has a few small granite domes protruding from the soil. From up there you can see the waves breaking only 4kms away. The hillside is planted from top to bottom with dry farmed bushvine Chenin Blanc. Nautical Dawn is made from a parcel planted in 1978 on the upper part of the slope. The vine rows run with the contour of the hill. The granite soil is shallow and warms quickly, causing this to be one of our earliest picks of the season despite the relentless South-East wind.

Winemaking and Maturation

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in took place in a 2000L Foudre and some old barrels of various sizes. Fermentation lasted for about two months. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

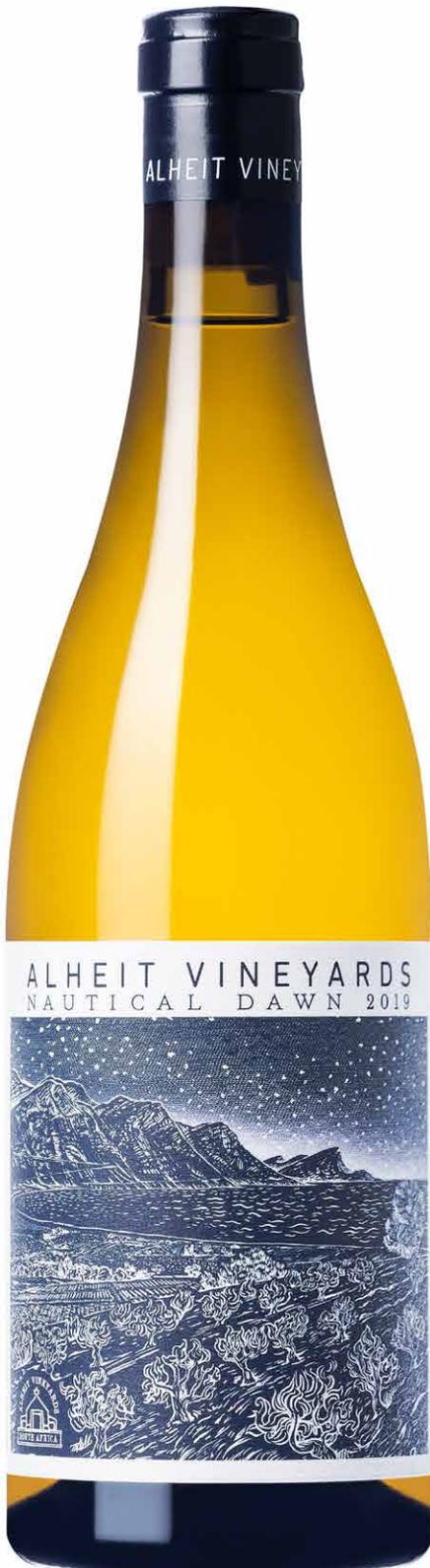
As always, the wine is an athlete. Clear yellow fruit and sweet herbs, endless flavour, unreal tension and energy on the palate, coated acidity. This is the kind of wine that does well in blind tastings.

Technical Details

Varieties: 100% Chenin Blanc (Bushvines)

Wine of origin: Stellenbosch	Alcohol: 13.38%
Production: 3560 bottles	RS: 1.9 g/litre
Bottling: June 2020	TA: 6.1 g/litre
	pH: 3.28

The Name: Nautical Dawn is the phase of dawn that occurs between astrological dawn and civilian dawn. It's a mysterious time of day - dark enough to see the stars for navigation, light enough to hoist a sail. We wanted a name that would take you close to the sea and facing East.





Huilkrans 2019

Huilkrans is a single origin Chenin Blanc wine. It has gained a very strong following amongst Chenin lovers and is considered by critics to be approximately equal to Magnetic North in quality. If Magnetic North is the tenor voice of Skurfberg, then Huilkrans must be the deeper baritone. It works on a lower, richer frequency, but still unmistakably from this great appellation.

Vineyards

There is something very special about this place in the mountains - isolation, old vines, low rainfall, deep red sand over red clay. Huilkrans is made from old dry farmed Chenin parcels planted between 1974 and 1989 on a gentle southern slope at 450m above sea level. These big bushvines are wide planted (low density vineyards) with yields of just over 1 ton/Ha or around 0.6hl/Ha in 2019.

Winemaking and Maturation

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in old barrels 300L barrels (12 years old). Fermentation lasted for about one month. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

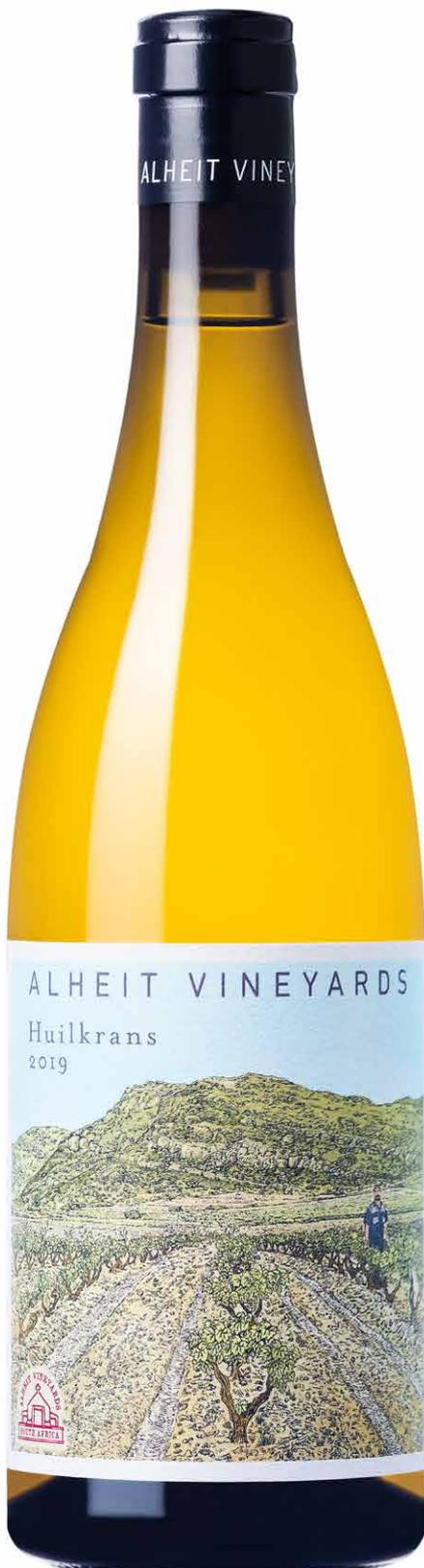
Huilkrans 2019 has an open nose of orange skin and custard apple, soft spice and rooibos. The palate is already showing some of its potential, beautiful and full, hemmed in by earthy/rusty minerality plus acid that kicks like a giraffe who touched the electric fence.

Technical Details

Varieties: 100% Chenin Blanc (Bushvines)

Wine of origin: Citrusdal Mountain (aka Skurfberg), Oudam Farm	Alcohol: 13.88%
Grower: Jozua Visser and Lukas Potgieter	RS: 1.7 g/litre
Production: 3446 bottles	TA: 6.5 g/litre
Bottling: June 2020	pH: 3.30

The Name: The Visser family chose the name Huilkrans, the name of a cliff on the farm that weeps when it rains. Since the untimely passing of their son Kallie in 2017, the name now has an unintended double meaning. Even so, they've elected to keep it unchanged. The label pays homage to Kallie.





Magnetic North 2019

Magnetic North is a single origin Chenin Blanc wine. Since its maiden vintage in 2013, this wine has become a perennial star in our lineup. Every vintage it manages to combine power and finesse in a way very few other Chenin vineyards from anywhere (not just the Cape) are able to do.

Vineyards

Magnetic North is made from two dryfarmed ungrafted (ownrooted) parcels growing on a high mountainous ridge at 520 meters above sea-level on very red iron rich sandy soil over red clay. The two parcels are quite close together on a gentle south-east facing slope. One is planted in 1984, the other in 1981. They're each approximately 1Ha in size. In 2019, they yielded 2.5 ton/Ha or 1.5hl/Ha.

Winemaking and Maturation

The grapes were hand sorted and whole bunch pressed. The juice is very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in old barrels 300L barrels (12 years old). Fermentation lasted about one month. The wine was kept on lees for round 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

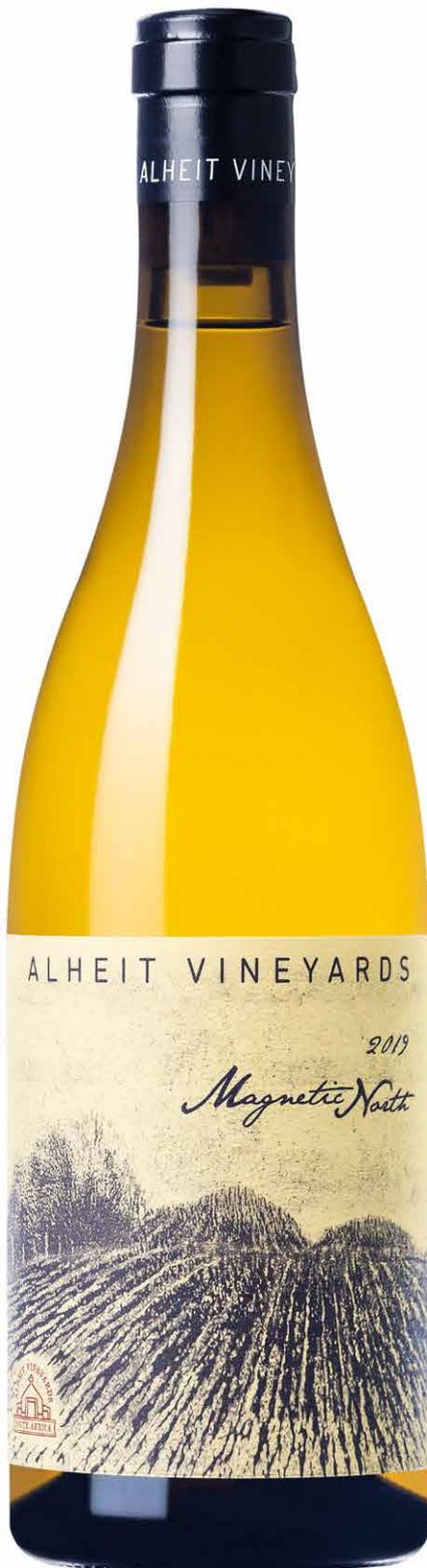
Like its Skurfberg brother Huilkrans, these high-lying ungrafted Chenin vines produced something exceptionally good in 2019. However, this wine is nothing like the last two vintages. It has much more in common with the powerful 2016 Magnetic North in terms substance and palate weight. The nose is just fantastic: grapefruit zest meets ripe pear and herbs. The palate is full and layered and very long.

Technical Details

Varieties: 100% Chenin Blanc (Bushvines)

Wine of origin: Citrusdal Mountain (aka Skurfberg), Arbeidseind Farm	Alcohol: 13.89%
Production: 3446 bottles	RS: 3.5 g/litre
Bottling: June 2020	TA: 6.4 g/litre
	pH: 3.29

The Name: The vineyard lies a few degrees off true north from our cellar, roughly on magnetic North. The name implies distance and exploration. It implies a true course of action or movement. It implies an attractive force causing us to drive miles and miles for these vines. There is plenty of iron in the soil, which is a magnetic element, so that fit nicely too. In physical reality, Magnetic North is always moving, it never remains in the same place, so there is the added implication of a mysterious unattainable target.





Hemelrand

Vine Garden 2019

Hemelrand Vine Garden is a unique vineyard that produces a unique wine. The idea is to bottle the wine just as the vineyard produces it, effectively creating a white field blend that changes every year depending on the vintage conditions. This way we have one place expressed by a few different grapes, changing as the season dictates. The wine is always remarkable and continues to gain in stature as the vines mature.

Vineyards

Hemelrand it is situated on the cold and windy Hemel & Aarde Ridge at 360 meters above sea level, on gravelly clay, and Sandstone. The vineyard was planted in 2010 to Chardonnay, Roussanne, Verdelho, Chenin blanc, and Muscat Blanc a petit grain. However, as mentioned the proportions of the different grapes produced significantly varies each vintage. Viticulturally speaking this is a marginal site, the upside of which is slow ripening with high natural acidity.

Winemaking and Maturation

We picked and pressed each variety separately this vintage. The grapes were picked early in the morning, sorting in the vineyard, and whole bunch pressed. The juice was very lightly settled (we like very cloudy raw juice) with no additions to the raw juice, wild fermentation in took place in old barrels of various sizes. Fermentation lasted for about two months, except for the Roussanne which fermented for about 9 months as usual. The wine was kept on lees for around 12 months, then rested in tank on fine lees without fining for a further six months prior to bottling. Very simple, careful winemaking.

Tasting Notes

As always this is quite an extreme wine with lots of flavour and some richness, cut by driving acidity. The nose is so complex and interesting: stone fruit and citrus with an exotic accent. The palate is also marvellously complex. This site has really come of age. We will be changing to a black capsule from now on to signify this.

Technical Details

Varieties: 42% Roussanne, 22% Chardonnay, 16% Chenin, 16% Verdelho, 4% Muscat

Wine of origin: Hemel & Aarde
Ridge (Estate Wine)
Production: 7230 bottles
Bottling: June 2020

Alcohol: 13.91%
RS: 2.9 g/litre
TA: 6.4 g/litre
pH: 3.21

The Name: Vine Garden aptly describes both the attention to detail in small scale viticulture on Hemelrand as well as the handful of grape varieties represented in the vineyard.





Lost & Found

Lost and Found is straw wine made from an ancient Hanepoot (Muscat Alexandrie) vineyard. This is a one-off wine for us, and a wine of great personal significance for me. It is the last vintage farmed by the De Wet Boonzaaier family who lived on and farmed Gevonden for six generations.

Vineyards

Gevonden is not far from Rawsonville at the spot where the sheers cliffs of Du Toitskloof open into the Breedekloof. The three-century old farmhouse lies just across the Moolenaars river, tucked up against the mountains. Right in front of the old farmhouse is a vineyard considered by many to be the oldest commercially productive parcel of vines in South Africa. In the Cape, record keeping of vineyard planting dates started in 1900, so unfortunately nothing can officially pre-date that year. We do know that Gevonden was recorded as being in production by 1900. According to the De Wet/Boonzaaier family history, these Hanepoot vines were in fact planted by one Jacobus Hendrik Stofberg De Wet in the year of our Lord 1882. The soil is light alluvial sand and loam over river stones.

Winemaking and Maturation

The 2019 vintage saw a good size crop that attained full ripeness by mid-March. We spread the grapes on wooden racks and on shade cloth, allowing them to dry outdoors for a full two weeks. We pressed the resulting raisins for five days at full pressure, yielding syrup with a sugar concentration of around 54 Brix (54% mass/volume). This juice fermented for more than a year in stainless steel, finally becoming stable at just over 7% alc with a residual sugar of around 450g/l.

Tasting Notes

It sits in the glass like a smouldering ember, joyous, full of sunshine, reeking of apricots and marmalade fireworks. It tastes completely decadent: Fiery and silky; sweet and sour. I hope I live long enough to taste it after a few decades in bottle.

Technical Details

Varieties: 100% Hanepoot (Bushvines)

Wine of origin: Breedekloof (Single Vineyard)	Alcohol: 7.19%
Grower: Janus Boonzaaier	RS: 450 g/litre
Production: 5300 bottles	TA: 8.5 g/litre
Bottling: June 2020	pH: 3.83

The Name: Lost & Found works on many levels, both vinous and personal. We once were lost and now are found. The parcel was ours to work with long ago and we lost it, only to recover it again years later. The name of the farm means Found, but now it seems that all is lost with the emigration of the owners and the end of their relationship with the land.

