



Huilkrans 2022

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 450 m above sea level. These big bushvines are wide planted (low density vineyards) with yields usually in the region of 1.5 ton/Ha.

In 2020 the farm experienced a drought so bad that many of the vines died. There were virtually no grapes. Two seasons of careful pruning and a great winter in 2021 literally saved this vineyard's life. In 2022, we had a great yield, over 3 tons per Ha. We're very happy to be able to bottle Huilkrans again after a two-year hiatus.

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 foudres and also in old barrels of various sizes, mostly 400L. 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.

Vintage Notes

As usual, this is quite a powerful wine. The nose shows orange skin, stone fruit, and Rooibos. The palate is layered and intense, very flavourful, building in the mouth, energetic and long, laced with rusty Skurfberg minerality.

Technical Details

Alc:13.18%

RS:2.0

TA:5.46

pH:3.49

Wine of Origin: Citrusdal Mountain (aka Skurfberg), Oudam farm

Grower: Jozua Visser and Philip Mans

Varieties: 100% Chenin Blanc (bushvines)

Bottling date: May 2023

Production: 3796 bottles and 120 magnums

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.