

# Huilkrans 2023

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

Oudam farm is an absolute treasure for us. We've been through many years here, highs and lows, triumphs, and heartbreaks. We love the people and understand the land. 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 usually in the region of 1.5 ton/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 took place 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

Once again, this wine justifies the commitment levels needed to work with far away, very low yielding old vines. 2023 is one of my favourite bottlings from this grand cru site. The nose shows beautiful citrus juice and blossom, some salty spice. The palate rushes in full and fresh, with plenty of power and no excess weight. It finishes with a flourish of energy, confident and sure footed.

## Technical Details

Alc: 13.33%      RS: 2.6g/l      TA: 5.82g/l      pH: 3.39

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

Grower: Jozua Visser and Philip Mans

Varieties: 100% Chenin blanc (bushvines)

Bottling date: May 2024

Production: 4875 bottles and 150 magnums

Recommended retail price: R850.50

**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.

