



THISTLE & WEED
SOUTH AFRICA

DUWWELTJIE 2018 CHENIN BLANC

Inspired and named after the Duwweltjies (*Tribulus terrestris* – Devils thorns) growing in the vineyard that cling to the soles of your shoes—reminders of paths travelled and those yet to be explored. This Chenin blanc is sourced from a heritage bush vine vineyard, planted in 1956, on the north western tip of the Muldersvlei bowl in Paarl.



WINEMAKING

The grapes were delicately whole bunch pressed and naturally fermented in 3rd fill French oak barrels, only the free run juice was used. The lees was stirred (*battonage*) for the first month, and then allowed to mature on the lees for 11 months prior to bottling, unfiltered.

TASTING NOTE

Notes of stone fruit, papaya, pear and honeydew melon on the nose. The palate is generously creamy, textured and freshly balanced with citrus and tropical fruit flavours.

ANALYSIS

Alc 13% pH3.30 TA 5.3g/l
RS 2.1g/l

Wine of Origin: Paarl
100% Chenin blanc

AWARDS

2016: Platter 5 stars,
93 Winemag, 93 GS,
89 TA

2017: Platter 5 stars,
96 Winemag, 90 TA