

NAUDÉ WHITE 2009



BACKGROUND

Composition: 55% Chenin Blanc | 20% Semillon | 25% Sauvignon Blanc
Wine of Origin: Western Cape

CLIMATE / SEASON

After a late start, winter 2008 was like the Cape winters of old - plentiful rain and cold, with snow on the mountains. I was amazed at how the weather changed and turned making this vintage an overall success on a worldwide scale, and for me it was terrific. All things told, it's not very often to see a good year for both reds and whites, this year was an exciting, full harvest that led to one of my ultimate favourite white blends.



WINEMAKING & VINIFICATION

When I started making the white blend I wanted to make it in a true South African style, unlike any other available world wide. We've been forced for so long to copy wine styles from other countries, so this is something entirely different; a unique blend of terroirs rather than just a blend of varietals. The blend will always stay the same, it will always be Semillon, Sauvignon Blanc and Chenin Blanc. Only the quantities will differ depending on the vintage. Each vintage can consist of 8-15 vineyards per bottle.

Why the blending of terroirs? If you take the same Sauvignon Blanc clone and plant it in 5 different locations i.e Malmesbury/Stellenbosch/Elim/Durbanville/Grabouw, 5 years later the grape will taste completely different. That's the beauty of blending terroirs. My hunt starts in finding where the grapes perform the best. I work with roughly 20 different farmers, buying anything from 1-5 tons of their grapes. Ripening and picking differs year on year. I ferment each vineyard on its own (always naturally) then leave it on the lees as long as possible. Part of the Chenin Blanc and Semillon gets fermented in French Oak Barrels to give it depth through the middle palate. Nothing is added, no additional chemicals (apart from sulphur at bottling) trying to keep them as natural as possible to allow them to age. I try to leave all my wines as long as possible on the lees because I believe that is where the personality of the vineyard shows. After a couple of months, my work starts - the blending. I take away any name of the vineyard or cultivar that can influence me and I start blending to showcase the vintage, what I picked up in the vineyards. That is why the percentages of the cultivars changes from vintage to vintage. I make this wine to show the diversity of cultivars and terroirs in one bottle that only the Western Cape can produce.

ANALYSIS: Alc 11.5% | RS 3.5 | TA 6.2 | pH 3.36

AGEING POTENTIAL

Due to minimal interference and no additions (apart from minimal sulphites upon bottling), this wine has been created in order to age. Now 9 years in bottle, it is currently drinking beautifully, but it still a baby. There is remarkable freshness and acidity, along with the sort of body that makes this a friend of so many different dishes. The wine will continue to develop in the cellar, and all the signs suggest that it will still be in great shape by 2030.

RATINGS & ACCOLADES

Aided by a magnificent vintage and perhaps the most complete of all my white blends, this has to be up there among my favourites. I'm very proud of this wine, and that it has been vindicated by some of South Africa's top restaurants, including the Test Kitchen, Thali, Chef's Warehouse, Spek & Bone, A'Tavola and a number of others, where it is available.

Wine Safari Score: 93/100 Greg Sherwood MW
John Platter - Shortlisted 5*