



2023

C.B.D.B. 'Chenin Blanc Dynamic Blend'

Vineyard

A certified organic and biodynamic site at the northern end of the cape. For the previous few years the vineyard has been completely unkept and unpruned with no trellising. The vines sprawl everywhere, and pigs, geese, guinea fowl and cows roam free. The site faces north with a little creek running through the middle of the vineyard. Native flowers and plants grow under the rows with no herbicides or pesticides sprayed and no cultivation. The vineyard is dynamic in every sense; biodynamic, characterised by constant change, full of attitude, energy and new ideas and may be a force that stimulates greater change within viticulture.

Winemaking

The fruit was hand picked and showed varied levels of ripeness through the vineyard and crop, chilled overnight and hand sorted prior to being lightly cold pressed as whole bunches. The juice was left to naturally settle prior to a wild fermentation in mature french barriques and amphorae. This year we hand picked and de-stemmed a portion of the chenin, it rested on skins for 3 days absorbing flavour and texture prior to pressing direct to barrel for a natural fermentation. No malolactic fermentation and fortnightly lees stirring prior to being bottled with no fining and a light filtration.

Winery

Variety: Chenin Blanc
Vessel: 90% Barrel 10% Amphorae
MLF: No, fortnightly battonage
Time: 10 months
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Sorting: Hand pick & bunch sorting
Skins: 30% 3 days.
Alc: 14%

Vineyard

Soil: Gravelly loam
Certification: Organic/Biodynamic
Elevation: 100m
Sub Region: Yallingup
Vine Age: 36 years
Vines: Wild, planted N-S
Sea: 2.5km away

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