

THE AHRENS FAMILY

# granite-roots

~ W.O. SWARTLAND ~

2022

SINGLE VINEYARD OLD BUSH-VINE CHENIN BLANC

ALL OUR WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERRIOR OR APPELLATION AS THE FRENCH CALL IT. THIS WINE HAS A SERIOUS CONNECTION WITH MY "ROOTS" IN WINE, HENCE THE NAME. THE BLOCK IS SITUATED IN THE APRILSKLOOF ON THE NORTHERN PART OF THE PAARDEBERG IN THE SWARTLAND. I STARTED MY WINEMAKING IN THIS AREA IN 2002 AND MADE MANY CHENIN'S FROM THIS SOIL TYPE. THE SWARTLAND IS A WARM & ARID TERROIR AND PRODUCES WINES WITH CONCENTRATION AND DEPTH. THIS BLOCK IS PLANTED ON A DECOMPOSED GRANITE SOIL WHICH PRODUCES ELEGANT PERFUMY WINES TO BALANCE THE CONCENTRATION AND DEPTH, TYPICAL OF THE SWARTLAND TERROIR.

LABEL ART – WE DECIDED TO CHANGE OUR LABELS FOR THE 2022 VINTAGE AND FORESEEABLE FUTURE. WE STARTED OUR WINERY IN 2008 WITH "BLANK" LABELS SIGNIFYING A CLEAN PAGE OF NEW BEGINNINGS TO COMMUNICATE ADDRESS AS THE IDENTITY OF A WINE RATHER THAN A GRAPE VARIETAL. IN 2016 WE MOVED TO USING ART PIECES ON OUR LABELS DONE BY WELL-KNOWN ARTISTS OF SOUTH AFRICA. EACH ARTWORK REPRESENTED A UNIQUE EXPRESSION OF EACH WINE. WE DID THAT FROM 2016 TO 2021 AN ACCUMULATED MANY AMAZING ART PIECES DURING THAT TIME.

OUR NEW LOOK COMMUNICATES OUR "CLEAN" AND MINIMALISTIC APPROACH TO HOW WE MAKE OUR WINES. THE SMALL INTRINSIC DETAILS IN OUR DESIGNS SYMBOLIZE OUR ATTENTION TO SMALL, YET VERY IMPOTENT DETAILS IN OUR MINIMAL INTERVENTION WINEMAKING STYLE.

#### TECHNICAL DETAILS:

INTENSE SORTING OF EACH BUNCH IS CRUCIAL. PRESSED IN OUR OLD BASKET PRESS AND TRANSFERRED TO OLDER FRENCH BARRELS (VARIOUS SIZES) AFTER A ROUGH SETTTLING OVERNIGHT. NO ENZYMES OR ANY OTHER ADDITIVES ARE USED. TEMPERATURE CONTROLLED NATURAL FERMENTATION AND MATURATION CONTINUES IN THE SAME BARRELS FOR ±10 MONTHS ON PRIMARY LEES WITH NO BATTONAGE. THE COMPONENTS ARE BLENDED TO BEST POSSIBLE BALANCE AND BOTTLED WITH A SMALL ADDITION OF SULPHUR DIOXIDE.



VINEYARDS : OLD BUSH-VINE IN THE APRILSKLOOF, NORTHERN PART OF THE PAARDEBERG IN THE SWARTLAND REGION. PLANTED IN 1984

SOIL : DECOMPOSED GRANITE.

GRAPES : 100% SINGLE VINEYARD CHENIN BLANC

ALCOHOL : 13.5% BY VOL

RESIDUAL SUGAR : 2.2 G/L

PH : 3.40

TOTAL ACIDITY : 5.5 G/L

TOTAL SULPHITES : ±90 PPM AT BOTTLING

TOTAL PRODUCTION : 1303 x 750ML / 20 x 1500ML

*Ahrens*  
EST. 2008