

THE AHRENS FAMILY

koffieklip ovc

W.O. SWARTLAND

2023

SINGLE VINEYARD OLD BUSH-VINE CHENIN BLANC

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT.

KOFFIEKLIP OVC IS AN OLD VINE CHENIN BLANC(OVC) FROM A 1984 SWARTLAND BUSH-VINE VINEYARD. THE DRY ARID CLIMATE OF THE SWARTLAND PRODUCES OUR WARMEST AND RICHEST OVC SHOWCASING RIPE BALANCED FRUIT WITH INTENSE COLOUR. THREE COMPONENTS ARE USUALLY HARVESTED AT DIFFERENT RIPENESS LEVELS IN ORDER TO CREATE A HARMONIOUS BALANCE BETWEEN RICH & RIPE CHENIN FLAVOURS AND FRESHNESS & ACIDITY OF THE EARLIER PICKING.

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 AND 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 THE PRESENCE OF OXYGEN AND TRANSFERRED TO OLDER FRENCH BARRELS (VARIOUS SIZES) AFTER A ROUGH SETTling 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 NORTH-WESTERN PART OF THE SWARTLAND REGION PLANTED IN 1984

SOIL : SHALLOW SANDY TOP SOIL FOLLOWED BY AN IRON-RICH FERRICRETE(KOFFIEKLIP) SHALE.

GRAPES : 100% SINGLE VINEYARD CHENIN BLANC

ALCOHOL : 13.5% BY VOL

RESIDUAL SUGAR : 2.9 G/L

PH : 3.39

TOTAL ACIDITY : 5.3 G/L

TOTAL SULPHITES : ±90 PPM AT BOTTLING

TOTAL PRODUCTION : 1178 x 750ML / 25 x 1500ML

Ahrens
EST. 2008