

THE AHRENS FAMILY

kwarts VAN DIE paarl

— W.O. PAARL —

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. CHENIN BLANC IS SOUTH AFRICA'S MOST IMPORTANT WHITE GRAPE AND IS VERSATILE & WELL ADAPTED TO OUR WARM AS WELL AS COOLER CLIMATES.

WE ARE CURRENTLY PRODUCING FOUR OLD VINE CHENIN'S (OVC). THIS IS OUR OVC FROM THE NORTHERN PAARL WINE REGION AND THE LIGHTEST OF OUR FOUR OVC'S. COMPONENTS ARE HARVESTED AT DIFFERENT RIPENESS LEVELS IN ORDER TO CREATE A HARMONIOUS BALANCE BETWEEN RICH & RIPE CHENIN FLAVOURS AND FRESHNESS & ACIDITY OF THE EARLIER PICKING. THE AIM OF THIS WINE IS TO PRODUCE A WHITE WINE THAT DEFINES THE NORTHERN PAARL WARD, AND HOPEFULLY, IN TIME, BECOMES THE IDENTITY STYLE OF THE NORTHERN PAARL REGION.

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 O₂ AND TRANSFERRED TO OLDER FRENCH BARRELS (VARIOUS SIZES) AFTER A ROUGH SETTLING OVERNIGHT. NO ENZYMES OR ANY OTHER

ADDITIVE IS 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 NORTHERN PAARL REGION PLANTED IN 1977.

SOIL : SHALE WITH LOADS OF MEDIUM SIZED QUARTZ ROCKS.

GRAPES : SINGLE VINEYARD CHENIN BLANC WITH ±10% UNOFFICIAL INTER-PLANTED PALOMINO

ALCOHOL : 13.5% BY VOL

RESIDUAL SUGAR : 2.7 G/L

PH : 3.38

TOTAL ACIDITY : 5.4 G/L

TOTAL SULPHITES : ±90 PPM AT BOTTLING

TOTAL PRODUCTION : 942 x 750ML / 25 x 1500ML

