

THE AHRENS FAMILY

whiteblack

W.O. VOOR-PAARDEBERG

2022

TYPICAL VOOR-PAARDEBERG "SWARTLAND" STYLE WHITE BLEND.

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT. WHITEBLACK WAS MY FIRST WHITE WINE, THE FIRST VINTAGE WAS 2009. OVER THE LAST +/- 20 YEARS, PIONEERING YOUNG WINEMAKERS, HAVE BEEN MAKING WINES WITH A COMMON STYLE AND IDENTITY IN THE GREATER SWARTLAND REGION. OVER THE YEARS, TWO STYLES OF WHITE EMERGED, 1. CHENIN OR CHENIN BASED BLENDS AND 2. NON-CHENIN BASED BLENDS CONTAINING MEDITERRANEAN VARIETALS SUCH AS ROUSSANNE, MARSANNE, GRENACHE BLANC, VIOGNIER, CLARETTE BLANCHE AND SO ON... WHITEBLACK IS THE LATTER, USUALLY A BLEND OF ROUSSANNE, MARSANNE AND GRENACHE BLANC. ALTHOUGH WHITEBLACK IS TECHNICALLY FROM THE VOOR-PAARDEBERG REGION IT IS IN FACT A SWARTLAND STYLE WHITE... AND TRADITIONALLY VOOR-PAARDEBERG WAS A SUB-REGION OF THE SWARTLAND BUT FOR BIZARRE REASONS IS NOW A PART OF PAARL... THE NAME, WHITE"BLACK" HOWEVER REFERS TO A WHITE WINE FROM THE SWARTLAND, AS SWART TRANSLATED IS BLACK.

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 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.

VINEYARDS : THREE VINEYARDS LOCATED IN THE SOUTHERN SIDE OF THE PAARDEBERG MOUNTAIN

SOIL : DECOMPOSED GRANITE.

GRAPES : ROUSANNE, MARSANNE & GRENACHE BLANC

ALCOHOL : 13.0% BY VOL

RESIDUAL SUGAR : 4.2 G/L

PH : 3.35

TOTAL ACIDITY : 5.7 G/L

TOTAL SULPHITES : ±90 PPM AT BOTTLING

TOTAL PRODUCTION : 1746 x 750ML / 20 x 1500ML

