

THE AHRENS FAMILY

whiteblack

W.O. VOOR-PAARDEBERG

2021

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 – THE WHITEBLACK LABEL ABSTRACTLY SHOWS HOW THE THREE WHITE GRAPE VARIETALS BLEND TOGETHER. THE GRENACHE BLANC BEING THE UNDERLYING LIGHTER COLOUR, SHOWING MINERALITY AND FRESHNESS. THE ROUSSANNE(RIPER DEEP YELLOW-ORANGE) AND MARSANNE(BRIGHT YELLOW) ARE THE BRIGHTER COLOURS BRINGING MORE DEVELOPED FRUIT FLAVOURS WHICH WILL DEVELOP MORE WITH AGE. WHITEBLACK IS LIGHTER IN COLOUR AND OOZES THE MINERALITY OF THE DECOMPOSED GRANITE SOILS OF THE VOOR-PAARDEBERG. THE WINE WILL MATURE OVER THE NEXT 7-10 YEARS INTO A RICHER COLOUR & BEAUTIFULLY BALANCED OLD-WORLD STYLE WHITE WINE

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 : 2.1 G/L

PH : 3.36

TOTAL ACIDITY : 5.3 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 1237 x 750ML / 25 x 1500ML

