

NAUDÉ OLD VINES RANGE

LANGPAD Colombard 2022

A wise old Greek winemaker once told me: “Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle”



BACKGROUND

Composition:	100% Colombard
Wine of Origin:	Western Cape
Vineyards:	Vredendal, West Coast
Vine Plant Date:	1983

CLIMATE / SEASON

A cool season and moderate weather conditions in most regions during harvest time slowed down ripening, which gave vines the opportunity to develop stunning flavour and colour. Harvest time was delayed by 10 to 14 days this year. The 2022 wine crop is more than 5% less than the 2021 season, but still larger than the five-year average.

Early cultivars were harvested at good flavour and sugar concentrations, with lower acidity and higher pH. Later cultivars benefited from dry, moderate temperatures during ripening, which led to full ripening at good sugar and alcohol levels.

As there is no mountains or hills in that area, a salty air blows in from the ocean - roughly 35km away – during the evening. This creates a fogginess that lingers during the night and when the sun rises the next morning, a Kelpy seaspray gets left behind and eventually gets dried by the hot sun on the vines.

WINEMAKING & VINIFICATION

Arriving in South Africa in the early 1700's, Colombard (or Colombar as pronounced by some locals), became a variety that few talk about yet many often drank some form of it, as it was mostly used for distilling. Showing an interest in varietals grown in the West Coast, I discovered Colombard. I believe that old vineyards have their own story to tell, and Colombard is no exception. My job is to bottle that story.

The soil is 100% sand and with that comes the opportunity to make use of flood-irrigation whereas the whole vineyard gets flooded, allowing the water to filter down through the sand into the deep roots of the vine.

Picked in small crates, from the truck and straight into whole-bunch pressing. Natural fermentation started after about 3 days. Thereafter wine was kept on the lees for as long as possible, because that is where the “magic” happens as complex flavours and texture develops. Because nature has already done the work, the winemaking process is kept as natural as possible with minimal interference.

TASTING NOTES

We are amazed at how classic this cultivar can present itself, beginning with a gorgeous white crisp peach and pear on the nose, finishing with that saline salty freshness.

ANALYSIS

Alc. 11% | RS 1.2 g/L | TA 6.6 g/L | pH 3.58 g/L

AGEING POTENTIAL

15+ years.

