

MRS. KIRSTEN'S OLD VINES 2007

Vineyard: Jonkershoek, Stellenbosch

This is the story of the content of every bottle of Mrs. Kirsten's Old Vines.

One day I was visiting a friend of mine in Stellenbosch, Carlo Suter, who is a farmer, oenologist and cabinet maker. And also someone practising bio – dynamic viticulture. During the visit we went for a walk on the property and we walked pass this block of very old and very neglected old Chenin Blanc.

On asking him about the very parcel of vines , he told us that it belonged to a Mrs. Kirsten, about aged 85 and that she was not farming the vines anymore. The reality was a lot of very obvious potential in the parcel, for one the very fact that the block was older than Mrs. Kirsten... and secondly it having been planted on a very special site.

Then the idea came to mind to approach her and ask her is we may lease the vineyard and take care of it.

From there onwards we have been taking very special care of the vineyard, firstly by pruning out all the dead arms of the vines (years of them), and secondly by ploughing the soils and converting the vineyard back to organic farming.

Since then we have been producing about 300 - 500 bottles annually out of one hectare of vines, which relates back to a very un-economical 3 - 5 hl/ha, but the concept of such a project is rather to finance a vineyard in a world driven by profitability and return.

It is a vineyard that has given more to us than numbers and has resulted in the production of a uniquely different and individual wine.

Vinification: Hand sorting of each individual berry for the entire production in small “strawberry” cases. The grapes are de-stemmed and fermented on their skins for about two days at low temperatures and then pressed in an old basket press and the juice run off directly to barrel without settling. Natural fermentation.

Aging : French oak. Tight grain, the oldest barrel at any stage in the cellar at least 10 years of age, as to impart zero oak derived tastes.
The aging takes place for 12 months on the lees and then we rack. An additional six months of aging on the fine lees takes place.
Total time spend is 18 months.

Analysis:

Alcohol	13.95%
Residual Sugar	1.8 g/Liter
pH	3.49
Total Acidity	6.4 g/Liter
Total Sulphites	85mg/Liter

Total Production for 2007 was 505 bottles.

Aged and bottled @ thesadiefamily.com , Artwork @ Lynn Smuts