



Myburgh Bros. Kaalgat Steen 2022 (2412 bottles made)

Starting in 2014 we regularly made small batches of “orange” wine from an old, organically certified, dry farmed Chenin Blanc vineyard. We have always been amazed by the resulting aromas, flavors and overall expression.

In the Autumn of 2021 we decided to take things a step further and started farming the vineyard in a more natural way. The long term aim is to end up with a small, “slightly wild” vineyard that is resilient to disease and pests and becomes part of the natural environment. We stopped soil tillage, minimized pruning and cut back on fungicide sprays (we only sprayed a small amount of Sulphur). We are allowing the natural vegetation to re-establish itself in the spaces between the vines. The hope is that the resulting grapes will produce a wine with a unique and very authentic character. This is the 1st bottling of this experimental vineyard.

Tasting Notes

Aromas of bruised apples, straw, ginger and kombucha. The alcohol is very low, the wine is refreshing and has a slightly grippy, tannic finish.

Vineyard

Made from a certified heritage vineyard planted in 1982. This was the 1st crop after implementing the “natural farming” methods. The vines bore large amounts of tiny bunches with tiny berries. Harvesting took place in stages from 17 Balling to 19 Balling.

Winemaking

The first batch (57%) spent 12 days fermenting on the skins before being moved to old barrels. The 2nd batch (28%) spent 6 days on the skins and the last batch (14%) was whole-bunch pressed and then fermented in old barrels. After 2 months the batches were blended and spent a further 5 months in a concrete tank. A small amount of Sulphur was added prior to botting.

Analysis

Alcohol: 10.5% • Residual Sugar: 1.8g/L • pH: 3.25 • Total Acid: 6.1g/L