Zwartwater White Blend 2024

Crafted exclusively from grapes grown on the Lammershoek Estate on the Paardeberg mountain, this white blend is a pure reflection of its terroir. Every step, from the vine to the bottle, is meticulously completed on the property.

This 2024 vintage is our personal interpretation of the Lammershoek Estate, capturing what we believe is its finest expression. With each sip, you're tasting a unique piece of this iconic Swartland vineyard.

Tasting Notes

Often the deepest works of art are those that draw you slowly toward their centre. The Zwartwater White Blend 2024 offers that same meditative pull.

At first, there is abundance: stone fruit, almond blossom, nectarine, and touches of sun-ripened tropical fruit. But on the palate, the wine gathers itself and lifts, carried upward by a line of elegant citrus acidity. From this elevated place, one sees the whole design more clearly, appreciating what has come before while savouring the unfolding present.

2024 Vintage Notes

Our white vines are made up of some of the Estate's primary cultivars. Some of the vines, planted in 1966, have their roots sunk deep into the weathered granite of the Paardeberg, where they inherit ancient minerality, depositing complexity and freshness in their fruit.

The 2024 season opened with a pivotal sign: one of the wettest winters on record, filling dams and saturating soils with promise. Then came silence - spring passed with scarcely a drop of rain. By harvest, the land itself seemed to hold its breath, vines drawing on hidden reserves with quiet endurance. Out of that restraint emerged fruit of striking concentration and balance, a reminder that absence can be as formative as abundance.

Harvest stretched from 12 January 2024 to 19 February 2024



Zwartwater

Lammershoek Estate,
Paardeberg, Swartland

Chenin Blanc (73%)
Viognier (13%)
Hárslevelű (10%)
Marsanne (4%)

Total Production Potential:
27 600 / 750ml

Bottling Date:
18 June 2025

Alcohol content: 13.36%
pH: 3.24
Acidity: 5.7 g/L
Residual sugar: 3.1 g/L
Total sulfites: 108 mg/L

Winemaker: Stefan Johannes

Wine Making

Our white blend brings together Chenin Blanc, Viognier, Hárslevelű, and Marsanne, each harvested in the quiet of early morning, then cooled overnight to protect crisp freshness and fragrance. Whole-bunch pressing followed, a gentle way to draw clear, bright juice without force. The must was left to settle naturally overnight before being guided into a range of vessels to ferment.

Maturation

Around a third matured in concrete eggs, shaping texture and energy. A hint rested in new barrels, adding a subtle thread of spice and depth. The remainder matured in seasoned barrels to retain the purity of fruit and allow for varietal expression.

After ten months, we brought the components together in one tank, letting them harmonize for a further six months before bottling. The result is a wine marked by freshness and poise, carrying both the brightness of fruit and the grounded texture of time in vessel.

Each decision, from harvest to bottling, was made in service of balance, so that the wine carries the best of the vineyard's potential with clarity and grace.