

Madame Souchay

CHENIN BLANC · 2019

WINE OF ORIGIN PAARL

Wines are made not only for the moment of drinking, but for patience, memory, and time.

THE VINEYARD

Madame Souchay is made from old Chenin Blanc vines planted near the river and the old manor house, where sandy loam soils give the wine both generosity and balance. These old vines have deep roots and an established rhythm, drawing slowly from the soil and producing fruit with concentration, freshness, and quiet complexity.

The site is central to the character of the wine. Paarl gives ripeness, golden fruit, and warmth, while the river influence and old-vine balance help preserve freshness and length. The sandy loam soil offers both drainage and moisture retention, allowing the fruit to ripen steadily without losing its natural acidity.

IN THE CELLAR

At La Luandière, the wines are made with an old-world understanding of time. They are not rushed into early charm or shaped for immediate applause. Each wine is allowed to carry the rhythm of the farm: the warmth of Paarl, the cooling breath from the Klein Drakenstein Mountains, the quiet strength of the soils, and the patience of traditional cellar work.

Our winemaking philosophy is one of minimal intervention, careful extraction, and long maturation. Fermentation is handled gently, with respect for the fruit and the natural structure of each cultivar. The wines are matured in French oak for approximately twelve months, then given further time in bottle before release. This extended ageing allows the wines to settle, integrate, and reveal themselves slowly.

TASTING NOTES

In the glass, Madame Souchay opens with a rich straw hue and glossy depth, suggesting generous skin contact and phenolic extraction. The nose is expressive and layered, with aromas of biscuit, tangerine and caramel, followed by marmalade and stone fruit, dried honey, dried peach and cream.

Extended lees contact has added a natural oatmeal and waxy texture to the wine, giving the palate breadth and weight without sacrificing definition. Despite its obvious unctuousness and compelling depth, there remains a remarkable clarity and freshness throughout, with an almost rapier tension that brings focus and precision, particularly on the finish.

This is a serious, premium Chenin Blanc, packed with character and allure. Finely poised alcohol and acidity create balance and structure, carrying the wine into a smooth, satisfying finish where creamy white peach, quince and mandarin linger with impressive persistence.

CELLARING

These are wines made to age, not simply to survive time, but to become more complex and alluring over time.

Built for longevity, Madame Souchay is complex and viscous, yet refined and beautifully composed. Its concentration, texture and freshness give it the structure to evolve gracefully over time, revealing further complexity with age while retaining the vitality at its core.

A true reflection of Madame Souchay and the old vines from which it is made.

