

Madame Souchay

CHENIN BLANC · 2020

WINE OF ORIGIN PAARL

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

THE VINEYARD

Madame Souchay originates from mature Chenin Blanc vines growing close to the river and the historic manor house. Established in sandy loam soils, these vines have developed deep root systems that allow them to draw steadily from the site and withstand the warmth of the Paarl growing season. Their naturally moderated yields produce fruit of concentration and substance while retaining the freshness that gives the wine its poise.

The vineyard occupies a particularly important position on the estate. Warm days encourage full flavour development and generous fruit expression, while the proximity of the river and the equilibrium of the old vines contribute freshness and a long, composed palate. Sandy loam provides free drainage while retaining sufficient moisture at depth, helping the grapes mature gradually and preserving the natural acidity required for both balance and longevity.

IN THE CELLAR

At La Luandière, time is treated as an essential part of winemaking. Rather than pursuing immediacy, the wines are given the space to develop at their own pace, shaped by the conditions of each growing season and by the character of the land from which they come. The warmth of Paarl, the cooler air moving down from the Klein Drakenstein Mountains and the natural composition of the vineyard soils all leave their mark, while patient cellar work allows those elements to remain clearly expressed.

Our approach in the cellar is deliberately restrained, centred on minimal intervention, careful extraction, and long maturation. Fermentation is managed with a light hand, allowing the fruit, acidity and inherent structure of the cultivar to remain at the forefront. Approximately twelve months in French oak provides texture and refinement, followed by an extended period of bottle maturation before release. It is during this quieter phase that the individual components begin to knit together, gaining harmony, depth and composure.

The intention is to make wines with a future. Their character is not fully revealed at release, but continues to unfold in bottle, gaining nuance and dimension as

the years pass.

TASTING NOTES

A mellow, medium to full bodied expression of summer, lots of pliant peach, naartjie, passion fruit and ripe quince, very attractive with a lemon-gold shine and intriguing nose. The palate has the familial hessian contours of true Chenin reflecting warmer climate with naturally softened acidity and generous fruit width. Another finely crafted wine, where it has been allowed to show its vintage characteristics and is nicely more balanced, not as muscular as some, and certainly not flabby.

Time on the lees has contributed considerably to the wine's tactile character, introducing subtle notes of oatmeal and wax and lending a supple, almost satin-like breadth to the palate. The richness never becomes cumbersome. Beneath it runs a firm line of freshness and precision, creating tension through the centre of the wine and drawing the palate towards a focused, persistent finish.

There is considerable substance here, but also restraint. Creamy white peach, ripe quince and mandarin are carried by finely judged acidity and seamlessly integrated alcohol, giving Madame Souchay both generosity and definition. The fruit lingers well beyond the initial impression, gradually yielding to more savoury, textured nuances as the wine settles on the palate.

CELLARING

The 2020 Madame Souchay has been conceived with evolution in mind. Its old-vine concentration, layered texture and underlying freshness provide the architecture for extended ageing, during which the wine is expected to move beyond its youthful fruit towards increasingly complex expressions of wax, citrus peel, orchard fruit, gentle spice and secondary savoury character.

It is a Chenin Blanc of weight without heaviness, richness without excess and maturity without loss of vitality, capturing both the personality of its vintage and the enduring character of the old vines that bear Madame Souchay's name.

