



SALT OF THE EARTH PROJECT

Soutbosch Chenin Blanc

A few years ago, our friend and colleague Ben Henshaw shared news about a new project called Salt of the Earth in Rias-Baixas. Ben, the owner of Indigo Wines UK, collaborates with experts like Eulogio Pomares, Jamie Goode, and Daniel Primack for this venture. The team's impressive lineup of talent and experience caught our attention, prompting us to commit to purchasing Salt of the Earth even before trying it. Six months later, during a lunch in Madrid with José Maria Vicente, we were amazed by the wine's complexity and pleasure, leading us to secure an allocation for José Maria.

Sal da Terra, the result of this collaboration, is made from two of Eulogio's parcels—Francón, with direct Atlantic influence, and Carbaloso, located at an elevation of 250m. The combination of these sites, aged in concrete and chestnut foudre, respectively, results in a highly satisfying Albariño. The success of this project inspired the team to work with Theresa Breuer in 2021, creating Salz der Erde. This German Riesling, sourced from two sites with different terroirs in Lorsch, showcases the synergy between Kapellenberg's quartzite-rich slate soils and Krone's pure slate soils, vinified in stainless steel and an oak fuder. Salz der Erde is a unique example, demonstrating how two sites can complement each other to produce something greater than the sum of their parts. We eagerly anticipate the next revelation in the ongoing collaboration between Ben, Jamie, Daniel, and future renowned winemakers.

After the success of Sal da Terra and Salz der Erde, it is only natural that the third wine, Soutbosch, would be made with another great white variety, Chenin Blanc. The grapes are sourced from a vineyard planted on decomposed granite soils in 1980. Fermented slowly with wild yeasts in older barrels, some spending two nights on skins. Bottled without fining or filtration, this South African wine balances richness and finesse, featuring saline and mineral notes.

ORIGIN

South Africa

APPELLATION

Stellenbosch

SOIL

Granite, sand

AGE OF VINES

100+

ELEVATION

100-135 meters

VARIETIES

Chenin Blanc

FARMING

Sustainable

FERMENTATION

*48 hours skin-contact before
fermentation in old oak barrels*

AGING

*9 months on fine lees in 300-litre old
oak barrels*

