



SWARTLAND INDEPENDENT PRODUCERS

www.swartland-independent.com

THE SEARCH FOR REGIONALITY IN SWARTLAND WINE

Swartland Independent Producers (SIP) is the coming together of a group of like-minded producers working to express a *true sense of place* in the wines of the Swartland.

Over centuries, regional wines with strong identities have evolved in many parts of the Old World. The Swartland is a region capable of a strong terroir imprint on its wines, and SIP aims to build a strong regional identity through wines that truly express this uniqueness of the region.

To achieve a sense of place in our wines, SIP has put in place a framework for members to work within.

For more info on SIP and our member producers visit www.swartland-independent.com

CORE VALUES AND REQUIREMENTS ARE:

- An Independent Producer must have a base in the Swartland and bottle a minimum of 80% of his production himself, in glass.
- An Independent wine must be 100% Swartland Wine of Origin, and produced, matured and bottled in the Swartland region.
- The wines must be SAWIS certified.
- The wines must be naturally produced. The Independent's view of a natural wine is a wine that has no yeast or yeast supplements added, no acidity manipulation, or tannin additions, no chemical fining, water addition / dilution, and no reverse osmosis or any other application to change the constitution of the wine. Sulphur additions are allowed, but producers are encouraged to make moderate additions.
- As over-oaking tends to "mask" the essence of grape variety and site, no wine may be aged with more than 25% new wood (barrique) as a component. All wood needs to be of European origin.
- SIP wines must consist of a minimum of 90% of the following varieties:

Red: Carignan, Cinsault, Grenache Noir, Mourvèdre, Pinotage, Syrah, Tinta Barocca.

White: Chenin Blanc, Clairette Blanche, Grenache Blanc, Groendruif, Marsanne, Muscat d' Alexandrie, Muscat de Frontignan, Roussanne, Vaalblaar, Viognier.

IDENTIFYING A SIP WINE & THE LOGO:

Certified wines are packaged with the certification label of the Swartland Independent. Each seal has a unique code that can be traced.



The SIP Logo consists of:

- An Old Bush Vine, representing the central role Old, dry farmed Bush-vines play in the Region.
- Bushels of Wheat, representing the farming history of the Swartland, the breadbasket of South Africa.
- Hands of the grower, representing the hands-on, artisanal approach our members employ.
- The Southern Cross Constellation, reflecting the greater environment our vines express thanks to our natural approach to viticulture and winemaking.

ENSURING QUALITY:

Random unannounced samples of pre fermentation grape must are taken from members for analysis during harvest. Post bottling samples are also taken for analysis to compare with pre fermentation samples.