

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE CAROLINE

VINTAGE: 2016

AVERAGE TEMP: 17.32 °C

RAINFALL: 473.6mm

HARVESTING BEGAN: 27 January 2016

HARVESTING ENDED: 11 February 2016

- Chenin Blanc: 27/01/2016
- Viognier: 29/01/2016
- Roussanne: 04/02/2016
- Marsanne: 05/02/2016

ORIGIN OF FRUIT: Swartland / Riebeeksrivier

BLEND: Chenin Blanc (46%), Viognier (15%), Roussanne (11%), Marsanne (28%)

SOIL TYPE: Decomposed Malmesbury Shale / Shale and clay

AVERAGE YIELD: 9 ton/ha

THE VINEYARD: The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The Marsanne (2012/11), Roussanne (2009) and Viognier (2009) vineyards are trellised in the typical échalas Rhône style (“stok by paaltjie”), while the Chenin Blanc (1988) vineyard is bush vine.

VINTAGE NOTES: Warmer, drier conditions than usual between March and November with below average rainfall. The 2016 yield was slightly lower, and the smaller berries produced wines of great flavour, balance and concentration, despite the slightly lower acid levels due to the warmer conditions.

WINEMAKING: The fruit was harvested by hand at optimal ripeness and transported to the cellar in small lug-boxes in refrigerated trucks. The grapes were whole bunch pressed and the juice settled overnight before fermentation separately in both stainless steel tanks and French oak barrels. The wine spent 8 months on the lees in French Oak (9% new) and stainless steel (59%) before being blended and bottled.

TASTING NOTES: Attractive complexity to the nose, which offers up oranges, autumn, leaves, lees and even a richer note of vanilla. That complexity is apparent in the mouth too. It is structured, rich and textural with creamy vanilla notes from oak maturation beautifully integrated and offset by the bright, zesty freshness of stone fruit and citrus. Elegant and poised with lovely integrated oak. Long, lingering aftertaste.

