

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

Cape of Good Hope Riebeeksrivier Southern Slopes 2013

AVERAGE TEMP: 16.98°C

RAINFALL: 995.17mm

HARVESTING BEGAN: 22/02/2013

HARVESTING ENDED: 05/03/2013

ORIGIN OF FRUIT: Riebeeksrivier (Swartland)

SOIL TYPE: Clay

YIELD: 7ton/ha

IN THE VINEYARD: This wine is made from grapes from our Riebeeksrivier farm in the Swartland. This farm is situated on the slopes of the Riebeek Kasteel mountains on the Malmesbury side with our vineyards on southern-and western slopes. This wine is from the southern slopes where there is more clay in the soil mixed with Malmesbury shale. The combination of slope and soil, culminates into this deeper and richer style red blend.

WINEMAKING: This wine is a 100% Shiraz. Other varietals from this slope includes Mourvedre and Petit Syrah (Durif). These vineyards produce a small bunch with concentrated flavours and delicate, yet firm structure. It is hand- sorted and fermented, and barrel-aged in 2nd and 3rd fill 225L barrels for 12 – 14 months. After this it was bottle-aged for 3 years.

TASTING NOTES: Appealing ripe black plum, spice and tobacco leaf notes on the nose. Succulent red and black berry fruit vibrance in the mouth, along with spicy tobacco and turned earth notes. Deep and plush, yet structured with a defined oak backbone. Rich, velvety texture with a long, smoothly rewarding finish.

