

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - LAING GROENDRUIF (Semillon) 2016

AVERAGE TEMP: 18.4°C

RAINFALL: 215mm per annum

HARVESTING BEGAN: 19/01/2016

HARVESTING ENDED: 21/01/2016

ORIGIN OF FRUIT: Citrusdal Mountains

SOIL TYPE: Sand/Loam

YIELD: 2.67 ton/ha

THE VINEYARD: Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurberg Mountain overlooking the Atlantic Ocean. Laing has a deep understanding of this land, the vines, the weather, the animals and fynbos, having walked these soils during harvest with his father, decades ago. The metre-tall bush vines have survived around 50 years of heat, red sand and a scarcity of water and still generate grapes that produce intense, weighty wines with character in spades. The vines, planted in 1956, are planted in red sand on clay, between wheat fields, apricot trees, rooibos tea bushes and fynbos. Its proximity to the ocean, the hot days with cool nights and the age of the bush vines all contribute to ripeness and naturally high acidity.

VINTAGE NOTES: Warmer, drier conditions than usual between March and November with below average rainfall and persisting drought conditions resulting in lower yields. These old vines again produced wines of great flavour, balance and concentration, despite slightly lower acid levels due to the warmer conditions.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight to below 14°C. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight. Fermentation occurred in stainless steel tanks, after which 29% of the wine was transferred to 2nd fill (300ℓ) French oak barrels, and the balance remained unoaked. The wine spent 8 months on the lees before being blended and bottled in December.

TASTING NOTES: Bright citrus aromas of lime and lemon underpin nectarine abundance. Ripe stonefruit –, peach and more nectarine – are discernible on the palate, crisp and tangy with vivid acidity. The broad, creamy oak backing is more than a match for the lively, juicy fruit. There is even a hint of dry autumn leaves and honey which add interest to the complex palate. Well-balanced with a lengthy tail.

