

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - CAROLINE 2015

AVERAGE TEMP: 17.6°C

RAINFALL: 645.17mm

HARVESTING:

Chenin blanc: 30/01/2015

Viognier: 04/02/2015

Marsanne: 03/02/2015

Roussanne: 05/02/2015

BLEND: Chenin blanc (40%) Roussanne (26%) Marsanne (20%) Viognier (14%)

ORIGIN OF FRUIT: Swartland

SOIL TYPE: Decomposed Malmesbury Shale

YIELD: 8ton/ha

THE VINEYARD: The Riebeeeksrivier 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 vineyard (1988) is bushvine.

VINTAGE NOTES: The 2015 season will go down as one of the earliest and best vintages in decades. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. Yields were slightly lower, and the smaller berries produced wines of exceptional flavour, balance and concentration.

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 took place separately in both stainless steel tanks and French oak barrels. The wine spent 9 months on the lees in French oak (9% new) and stainless steel (58%) before being bottled in October.

TASTING NOTES: Delicate orange blossom floral notes overlay more distinctive creamy citrus peel on the nose. Ripe honeyed peaches drenched in cream, but the palate is not big and bold. It's refined and elegant. A zesty lemon pith note keeps it fresh and lively. Delightful integration of oak and fruit, utterly seamless and harmonious. Serious, nuanced and layered with beautifully smooth mouthfeel and a prolonged, rewarding finish.

