

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

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PAREL VALLEI FARMSTEAD STELLENBOSCH MERLOT 2015

AVERAGE TEMP: 17.2°C

RAINFALL: 926.2mm

HARVESTING BEGAN: 23 February 2015

HARVESTING ENDED: 23 February 2015

ORIGIN OF FRUIT: Helderberg

SOIL TYPE: Clay

YIELD: 4ton/ha

CULTIVAR: Merlot

THE VINEYARD: Proprietor of Anthonij Rupert Wyne, Johann Rupert, has taken a personal interest in this parcel of fruit – since it is planted literally in his backyard. A small block of Merlot, planted at high density in residential Somerset-West, produces this uniquely perfumed wine. Deep clay soils and strict canopy management of the vertically trellised vines gives us consistency of character and taste of the grapes and wine.

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VINTAGE NOTES: 2015 was one of our earliest harvests, with lower tonnages and smaller berries. This led to great colour and intensity. There was no heat waves in February that meant a healthy harvest with even and steady ripening. 2015 will be earmarked for some exceptional wines.

WINEMAKING: The grapes were hand-sorted, and fermented in 225L new French oak barrels. After fermentation we extended skin contact for a further 10 days before pressing the wine, making the total days on the skins about 45 days. The wine went through malolactic fermentation in the same barrels. It was aged in the same new French oak barrels for 24 months and bottle-aged for 24 months.

TASTING NOTES: Spicy melange of black and blue fruits on a bright, lively appealing nose. Hint of dark chocolate too. Abundant appeal to the bright palate which is packed with toned cherry, blueberry and black hedgerow fruits, supported by a deeper cocoa note. Layered and complex with well integrated oak, the wine is lithe and supple rather than chunky. Subtle oak spice underpins and cradles the fruit and adds length to the aftertaste. Lovely elegance overall.

Alc: 14% | TA: 5.4 g/l | RS:1.9 g/l



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