

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

VINTAGE: 2018

RAINFALL: 514.8mm

HARVESTING BEGAN: 01/02/2018 (Chenin Blanc)

05/02/2018 (Viognier)

16/02/2018 (Roussanne)

HARVESTING ENDED: 19/02/2018 (Marsanne)

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Decomposed Shale & Clay

CULTIVAR / BLEND: Marsanne (50%), Roussanne (36%), Chenin Blanc (13%), Viognier (1%)

YIELD (t/ha): Marsanne (10.8) Roussanne (4.80) Chenin (2.77) Viognier (3.74)
(Average : 5.52 t/ha)

IN THE VINEYARD: Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on south facing slopes at elevations of 350 – 400m above sea level. The oldest Chenin Blanc bush vines were planted in 1987, and more recently a small parcel of Chenin Blanc was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échals trellised (each vine is trained on its own wooden stake).

VINTAGE NOTES: The warmer regions, such as this were most severely affected by the continuing drought conditions in the Western Cape which resulted in extremely low yields of high quality fruit with great concentration and flavour.

WINEMAKING: The fruit was harvested by hand at optimal ripeness and transported to the cellar in refrigerated trucks.

The grapes were whole bunch pressed and the juice settled overnight before fermentation and maturation separately in an old French oak foudre and 500ℓ puncheons. 11% of the blend remained unoaked to ensure an elegant balance to the rich and complex fruit profile. The wine spent 6 months on the lees before the final blend was crafted and bottled.

TASTING NOTES: Honey suckle, dried peaches and yellow stone fruit on nose, with baked pear, macadamia nuts and whiffs of vanilla creates an enticing nose. The palate is rich and layered, with vanilla follow through, dried peaches and stone fruit sweetness. The overall result is a delicately balanced wine with soft acidity and a pithy, dry texture. A well rounded and textural wine with wonderful food pairing potential.

Alc: 13.5 % | TA: 5.6 g/ℓ | pH: 3.27 | RS:1.6 g/ℓ

