

# CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

## CAPE OF GOOD HOPE RIEBEEKSRIVIER SOUTHERN SLOPES 2015

**AVERAGE TEMP:** 19.9°C

**RAINFALL:** 674.8mm

**HARVESTING BEGAN:** 11/02/2015

**HARVESTING ENDED:** 03/03/2015

**ORIGIN OF FRUIT:** Riebeeksrivier (Swartland)

**SOIL TYPE:** Clay

**CULTIVAR:** 60% Shiraz; 28% Mourvèdre; 7% Durif; 5%

**YIELD:** 7ton/ha

**VINTAGE NOTES:** 2015 is widely regarded as one of the best vintages in decades in South Africa, and for some, the best in their careers thus far. Crop yields in this year were lower than the norm, and harvest also commenced earlier than usual. These factors were undoubtedly due to the drought conditions experienced at that time which caused a crop of smaller berries but with even ripening and good colour. The grapes also showed intense flavours, which all bode well for an exceptional vintage pertaining to the quality of the wines.

**IN THE VINEYARD:** This wine was produced from grapes from our Riebeeksrivier farm in the Swartland, which is situated on the slopes of the Riebeek Kasteel Mountains on the Malmesbury side. Our vineyards were planted on the Southern and Western slopes of these mountains. This particular 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:** These grapes originate from our Riebeeksrivier farm and all vineyard blocks are kept apart, processed and fermented separately. Fermentation took place in a combination of Italian concrete and stainless steel tanks. The different fermentation vessels ensures more dimensions to the wine as well as enhancing the unique characteristics of each block. After fermentation, the wine was aged in 4th and 5th fill French oak barrels and Stainless steel tanks for 16 to 18 months. With each vintage, the blend, or cultivar percentages may change, as no vintage is ever the same and the winemaker will thus vary the blending components to achieve a consistent style in the wine.

**TASTING NOTES:** This wine shows an appealing savoury nose with understated Biltong, Fynbos, spice and a subtle Lavender nuance. It has a succulent and juicy entry to the mouth with abundant plum and raspberry fruit flavour. Bright, light, tensile and lithe with warm spice notes of cinnamon and touch of cedar. Layered with balanced interplay of fruit and well-meshed oak. Self-contained, elegant and smooth textured, the lengthy wine finishes dry with a spicy tail.

Alc: 14 % | TA: 3.4 g/l | RS: 2.4 g/l

