

CAPE OF GOOD HOPE RIEBEEKSRIVIER WESTERN SLOPES

VINTAGE: 2015

RAINFALL: 645.2mm

HARVESTING BEGAN: 19 February 2015
HARVESTING ENDED: 5 March 2015
ORIGIN OF FRUIT: Riebeeksrivier
SOIL TYPE: Decomposed shale

YIELD: 9 ton/ha

CULTIVAR: Shiraz (83%); Durif (7%); Grenache (6%); Carignan (4%)

IN THE VINEYARD: With Vines now in their prime of cultivation it is evident to see how well the Rhone varietals planted on the Western slope of Riebeeksrivier thrive on these schist (from shale) soils.

VINTAGE NOTES: With the start of the drought in South Africa, yields where lower and harvest started earlier than usual.

Smaller berries with good colour and intense flavours were an early indication of the quality that the 2015 vintage would bring.

Dry weather conditions led to a very healthy season and excellent quality throughout the harvest.

WINEMAKING: Grapes were hand sorted to ensure only the best quality berry will be used. All components of the final blend where handled and fermented separately. Fermentation was done in various vessels to ensure that the unique characteristics of each block would be emphasized and captured, to be used as a component in the blend.

The wine was aged in 4th and 5th fill French oak barrels for 16 to 18 months. These older barrels ensure that this vineyards wonderful fruit flavors are preserved with low intervention from oak.

With each vintage, the blend, or cultivar percentages is slightly different, ensuring consistency of style irrespective of the vintage.

TASTING NOTES: Beautiful perfume of violets with hints of walnut and a salty liquorice undertone. A touch of white pepper ads an enticing dimensions of spice.

Clear minerality on the pallet fades into plush and elegant tannins. The palate is prominent with red fruit and bright raspberries, underpinned by light notes of French oak.

Alc: 14% | TA: 5.1g/l | RS: 1.7g/l | PH:3.60



