

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER SOUTHERN SLOPES

VINTAGE: 2016

AVERAGE TEMP: 17.9°C

RAINFALL: 459.2mm

HARVESTING BEGAN: 09/02/2016

HARVESTING ENDED: 04/03/2016

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Clay and decomposed shale

CULTIVAR: 55% Shiraz; 10% Mouvedre; 34% Durif; 1% Viognier

YIELD: 9ton/ha

VINTAGE NOTES: With lower rainfall bringing challenging conditions, the total wine grape production was lower than 2015. Even with drier weather conditions, the vineyards were healthy and produced smaller berries with high flavour concentration and good colour. 2016 May not be as upfront as the renowned 2015 vintage, but be sure to give it some time, for the depth and subtle structure indicates great potential development and a very promising wine.

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: All vineyard blocks and components that goes into Cape of Good Hope Southern Slopes are picked and handled separately. The cultivar percentage will change each year, as each vintage is different and will contribute various characteristics and flavours from all the components. A variety of fermentation vessels were used to give more dimension to the wine and emphasise the unique aspects of each vineyard block. The Wine was first aged in 4th and 5th fill French oak barrels and Stainless steel tanks for 16 to 18 months, before being further bottle matured for 12 months.

TASTING NOTES: Lovely interplay of ripe black cherry and dried lavender scents. Gently appealing and opulent with faint herbal notes. Supple, fluid and generous in the mouth, flavoured with cherry, plum, soft Agen prunes are punctuated by an adroit sprinkling of spice and cracked pepper. Textured, restrained and lithe, the oak is beautifully integrated, providing a platform for the elegant fruit. A seamless and cohesive finish is drawn out with a delightful cocoa undertone.

Alc: 14 % | TA: 3.4 g/l | PH: 3.40 g/l | RS: 2.4 g/l

