

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE LAING GROENDRUIF (Semillon) 2017

AVERAGE TEMP: 19.4°C

RAINFALL: 224mm per annum

HARVESTING BEGAN: 19 January 2017

HARVESTING ENDED: 30 January 2017

ORIGIN OF FRUIT: Citrusdal

SOIL TYPE: Hutton

YIELD: 1.5ton/ha

CULTIVAR: Semillon

THE VINEYARD: Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurfberg Mountain overlooking the Atlantic Ocean. Laing has a deep understanding of this land, the vines, the weather, the animals and fynbos, having walked these soils during harvest with his father, decades ago. The metre-tall bush vines have survived 61 years of heat, red sand and a scarcity of water and still generate grapes that produce intense, weighty wines with character in spades. The vines, planted in 1956, are planted in red sand on clay, between wheat fields, apricot trees, rooibos tea bushes and fynbos. Its proximity to the ocean, the hot days with cool nights and the age of the bush vines all contribute to ripeness and naturally high acidity.

VINTAGE NOTES: With the large-scale water restrictions during the 2016 season, the post-harvest period was characterised by very dry conditions which led to early leaf fall. Although the cold was sufficient, the winter was really brief and abruptly ended by an unusually warm August which led to a rapid and early bud burst of the vineyards. Moderately warm weather during the ripening process, with cooler than usual night temperatures and minimal heat peaks, made for ideal harvest conditions.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight to below 14°C. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight. Fermentation occurred in stainless steel tanks and 2nd fill 300ℓ French oak barrels (23%). The wine spent 8 months on the lees before being blended and bottled.

TASTING NOTES: Nettle, lemon zest, flint and a touch of waxy grapefruit with faint floral hints on the nose. Grapefruit zest, lees and a gentle dusty flint element can be found in the mouth. Crisp, bright, taut and focused with a slightly nervy acid note apparent. Lovely freshness throughout but there is a confident breadth and assurance to the wine. Long, rich finish. Will age well.

Alc: 12.5% | TA: 5.5 g/l | RS:2.4 g/l

