

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SEMILLON

VINTAGE: 2020

AVERAGE TEMP: 18.7°C

RAINFALL: 134mm

HARVESTING BEGAN: 20/01/2020

HARVESTING ENDED: 20/01/2020

ORIGIN OF FRUIT: Citrusdal Mountain

SOIL TYPE: Hutton

YIELD: 2,091 (1 T/ha)

CULTIVAR: 85% Semillon, 15% Sauvignon Blanc

ALTITUDE: 505m

THE VINEYARD: Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurberg 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 65 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: Thigher rainfall saw the region recovering from the challenging drought period. Favourable climatic conditions during the growing season, with early flowering and fruit set resulted in an early harvest. The moderate ripening conditions and healthy canopies delivered excellent fruit with beautiful flavours.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight. Spontaneous fermentation occurred in both stainless steel tank (25%) and 3rd fill 300ℓ French oak puncheons (75%). The wine spent 14 months on the lees without malolactic fermentation before being blended and bottled.

TASTING NOTES: An ethereal lemon verbena perfume overlays a deeper, creamy lemon and citrus wax aroma. The palate's taut, zippy, bright lemon zing is moderated by a toned and harmonious vanilla and butterscotch smoothness from some oak maturation which will only serve to aid the wine's complexity with time. Vital and bristling with youthful vigour, the fresh acid vibrancy adds its own twang. Focussed and precise, this wine will age with distinction.

Alc: 13.5% | TA: 6.9g/ℓ | pH: 3.33 | RS:2.8g/ℓ

