

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER WESTERN SLOPES

VINTAGE: 2018

AVERAGE TEMP: 18.1°C

RAINFALL: 652.1mm

HARVESTING BEGAN: 15/02/2018

HARVESTING ENDED: 28/02/2018

ORIGIN OF FRUIT: Swartland

SOIL TYPE: Shale

CULTIVAR: 64% Shiraz, 29% Grenache, 7% Carignan

YIELD: 8ton/ha

THE VINEYARD: This wine was produced from grapes from our Riebeeksrivier farm in the Swartland, which is situated on the slopes of the Kasteelberg Mountains on the Malmesbury side. Our best red cultivar vineyards are found on the Southern and Western slopes of these mountains. This wine is made exclusively from the vineyards situated on the Western slopes.

VINTAGE NOTES: Lower yields and smaller bunches were visible in the vineyards because of the prolonged drought experienced in the Western Cape. Despite these challenging conditions, the quality of the 2018 vintage shows great promise. Advantageously the drier weather ensured healthy vines with little or no pests and disease.

WINEMAKING: Grapes were harvested from blocks planted on the Western-facing slopes of the farm. All grapes were handpicked and transported to the cellar in the early morning. The grapes were sorted by an optic sorting machine and fermented in a combination of Nico Velo cement tanks and stainless steel tanks. Using different fermentation vessels ensures that each block's unique characteristics are captured and emphasized. Blends and cultivar percentages will differ each year, seeing that no vintage is ever the same. Ageing was done in 4th and 5th fill French oak barrels for 16 to 18 months, before being bottled and released.

TASTING NOTES: This wine presents with bold, almost audacious spiciness coupled with blueberry and plum compote aromatics. The palate is similarly expressive and appealing with its vibrant spiciness. The same ripe, rich and plush plum and blueberry fruit flavours are also immediately apparent on the palate. This wine's texture is pliable, supple and approachable but with good underpinning of well-knit oak that frames the fruit. A subtle licorice note is discernible on the drawn out, rewarding tail.

Alc: 14 % | ph: 3.50 | TA: 3.4 g/l | RS: 2.4 g/l

