

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SEMILLON 2015

AVERAGE TEMP: 19.1°C

RAINFALL: 398mm per annum

HARVESTING BEGAN: 27/01/2015

HARVESTING ENDED: 27/01/2015

ORIGIN OF FRUIT: Citrusdal Mountains

SOIL TYPE: Sand/Loam

YIELD: 2.8 ton/ha

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 around 50 years of heat, red sand and a paucity 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: The 2015 season will go down as one of the earliest and best vintages in decades. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. Yields were slightly lower, and the smaller berries produced wines of exceptional flavour, balance and concentration.

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, after which 54% of the wine was transferred to a large (1600ℓ) French oak foudre, and the balance remained unoaked. The wine spent 6 months on the lees before being blended and bottled in September.

TASTING NOTES: Stone fruit aromas tinged with a honeyed note and a light lanolin nuance. A textural wine with lovely interplay of stone fruit – nectarine and peach – with vibrant lemon zest brightness and then a tangible flinty feel below. Appealing freshness of acidity which is contrasted by a structured, full-body from subtle use of oak. The finish is long and rich with the just the gentlest hint of wax.

