

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER SYRAH

VINTAGE: 2017

AVERAGE TEMP: 18.2°C

RAINFALL: 535.2mm

HARVESTING BEGAN: 14/02/2017

HARVESTING ENDED: 07/02/2017

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Shale and Clay

CULTIVAR: 95% Syrah; 4% Carignan; 1% Grenache

YIELD: 9ton/ha

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. These vineyards are planted on schist and clay soils on the Southern and Western slopes of the farm.

VINTAGE NOTES: Harvest yield was slightly higher than initially expected even with 2017 being the second consecutive dry and hot year. Cooler nights during the growing season and the absence of heatwaves in February, ensured more even ripening and helped to buffer against the drought. The dry conditions resulted in healthy vineyards with smaller berries giving us good colour and flavour concentration.

WINEMAKING: Fermentation took place in a combination of Italian concrete (Nico Velo) and Stainless steel tanks, with each fermentation vessel contributing to the finesse and bright fruit evident in this wine. The wine was aged in 225L, French oak barrels for approximately 10 to 12 months. No new oak was used for aging this wine.

TASTING NOTES: Gentle herbaceous base note of dried lavender underpins more typical fynbos, blue and black fruit on the nose. A structured, elegant yet powerful wine, the palate delivers black cherry, plum and dried herb flavours with a subtle punctuation of black pepper. Layered and complex, the ripe fruit is both succulent and beautifully integrated with the oak, which adds a light, dry tannin frame. The finish is long and refined.

Alc: 14.5 % | ph: 3.56 | TA: 5.5 g/l | RS: 2.3 g/l

