

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER SOUTHERN SLOPES

VINTAGE: 2017
AVERAGE TEMP: 18.2°C
RAINFALL: 535.2mm
HARVESTING BEGAN: 23/02/2017
HARVESTING ENDED: 01/03/2017
ORIGIN OF FRUIT: Riebeeksrivier
SOIL TYPE: Clay and Shale
CULTIVAR: 64% Shiraz; 33% Mourvedre; 1% Durif; 2% Viognier
YIELD: 9ton/ha

VINTAGE NOTES: Harvest yield was slightly higher than initially expected even though 2017 was 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.

IN 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. Our best red cultivars are found planted on the Southern and Western slopes of these mountains. This particular wine is from the Southern slopes where there is more Clay in the soil mixed with Malmesbury shale. The combination of slope and soil culminates into this deeper and richer style red blend.

WINEMAKING: Grapes are handpicked in lug boxes and transported to the cellar in cold trucks. All the grapes are sorted and fermented in different fermentation vessels. Picking each vineyard block separately allows for different dimensions in the final wine which can be incorporated in the final blend. Wine was aged in a combination of 4th and 5th fill French oak barrels and Nico Vello cement tanks for 16 to 18 months. The blend and cultivar percentage will differ with each vintage, seeing that no vintage is the same.

TASTING NOTES: Ample plum and baked red stone fruit with a subtle hint of meat and smoke on the nose.

The textured palate is supple, lithe and pliable with a melange of plum and black fruits livened by a vibrant spicy pepperiness. The oak is well knit and seamless, contributing structure and body with its fine, dry tannin but a good line of acid adds freshness. Smooth, ripe, confident and refined with a long tail.

Alc: 14 % | TA: 3.4 g/l | RS: 2.4 g/l | ph: 3.57

