

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER SOUTHERN SLOPES

VINTAGE: 2018

AVERAGE TEMP: 18.1°C

RAINFALL: 652.1mm

HARVESTING BEGAN: 22 February 2018

HARVESTING ENDED: 23 February 2018

ORIGIN OF FRUIT: Swartland

SOIL TYPE: Clay

CULTIVAR: 85% Shiraz, 14% Mourvèdre, 1% Viognier

YIELD: 9ton/ha

VINTAGE NOTES: 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 vineyards were 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.

IN THE VINEYARD: Due to a prolonged drought in South Africa, this was one of the smallest crops in a very long time. Advantageously dry weather conditions resulted in healthy vines with little or no pests and disease. Great quality harvest was received in the cellar despite these challenging conditions.

WINEMAKING: All blocks and components that goes into Cape of Good Hope Southern Slopes are hand-picked, transported to the cellar in cool trucks and handled separately. Each vintage is different, with each component contributing unique flavours. Different fermentation vessels were used to give more dimension to the wine and emphasise the unique aspects of each vineyard block in the final blend. Wine was aged in 4th and 5th fill French oak barrels and Stainless steel tanks for 16 to 18 months, before being bottled and released.

TASTING NOTES: Inky intrigue to a somewhat subdued nose of shy black plum and spice – with a hint of fynbos in the backdrop. Plush entry to the mouth, rounded and appealing with ample juicy black plum notes. Those rich flavours are tempered by a pleasant spicy cedar grip. Structured, textured, but still taut and leashed, the wine is like the 2019, still somewhat tightly furled. It finishes with good length and an intriguing saline element.

Alc: 14 % | pH: 3.49 | TA: 5.8 g/l | RS: 1.7 g/l

