

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SYRAH RIEBEEKSRIVIER

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: 86% Syrah, 7% Grenache, 4% Carignan, 2% Mourvedre,

1% Viognier

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 Kasteelberg 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: The prolonged drought South Africa experienced, resulted in lower yields and visibly smaller bunches. The 2018 vintage indicated promising wines with good fruit. Advantageously the drier weather resulted in healthy vines with little or no pests and disease.

WINEMAKING: All components were sorted by an optic sorting machine to ensure only the best quality grapes are used for this wine. Wine was fermented in a combination of Italian Concrete tanks and stainless steel tanks. Ageing in 225L French oak barrels for approximately 16-18 months completed the maturation period.

TASTING NOTES: A mix of ripe, dark blue and black berries and plum fruit, brushed with spice and herbs.

Succulent entry to the mouth with immediate plump, plush blueberry and plum. That rounded berry vibrance makes way for a squeeze of chalky tannin and dry oak grip which balances the fruit well. Lovely inky licorice adds intrigue. Suave, genteel and elegant with a glossy, smoothly varnished long farewell.

Alc: 14.5 % | ph: 3.54 | TA: 5.8 g/l | RS: 1.9 g/l

