

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE RIEBEEKSRIVIER

VINTAGE: 2022

AVERAGE TEMP: 18.2°C

RAINFALL: 556.88mm

HARVESTING BEGAN: 10/02/2021

HARVESTING ENDED: 15/02/2021

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Shale

CULTIVAR / BLEND: Chenin Blanc (100%)

YIELD (t/ha): 10t/ha

**IN THE VINEYARD:** The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the Rhône-like shale soils, expresses itself characterfully in the wine with unique varietal characteristics. Two bushvine vineyards, planted in 1988 and 2013 on south facing slopes at elevations of 350 – 400m above sea level, yield fruit of great intensity and flavour balanced by bright acidity and length.

**VINTAGE NOTES:** “Late, slow and steady” would be the best way to describe the 2022 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavour and acidity. An exceptional vintage which promises to deliver outstanding wines.

**WINEMAKING:** The grapes were picked at optimal ripeness and transported to the cellar in refrigerated trucks. Whole bunches were pressed and the juice settled overnight. Spontaneous fermentation by indigenous yeast occurred in both stainless steel tanks (47%) and French oak (11% new). The wine spent 12 months on the lees before being blended and bottled.

**TASTING NOTES:** Quince, poached peach and a whiff of vanilla on the nose. The palate is fresh, offering up the peach and quince fruitiness but with a lovely lime tang and vibrance. All of that is offset against a gentle background of creamy oak – which is subtly but beautifully integrated with charming vanilla and butterscotch notes. Textured and long, nothing is overplayed with impressive harmony, palate weight and genuine refinement. Rewarding aftertaste.

Alc: 13.5% | TA: 5.7g/l | pH: 3.24 | RS:3g/l

