

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE RIEBEEKSRIVIER WESTERN SLOPES

**VINTAGE:** 2020

**AVERAGE TEMP:** 17.9°C

**RAINFALL:** 556.88mm

**HARVESTING BEGAN:** 7 February 2020

**HARVESTING ENDED:** 19 February 2020

**ORIGIN OF FRUIT:** Riebeeksrivier

**SOIL TYPE:** Shale

**CULTIVAR:** 95% Shiraz, 3% Grenache, 2% Carignan

**YIELD:** 14.5 ton/ha

**THE VINEYARD:** The Riebeeksrivier farm lies on the slopes of the Kasteelberg, overlooking the Swartland with distant views of Table Mountain. Its unique terroir—marked by Rhône-like Malmesbury shale—is strongly reflected in the character of the fruit. The vineyards from the Western Slope inspired this wine. Its shale-rich soils and sun-facing aspect results in concentrated, yet finessed, textured and well-structured wines.

**VINTAGE NOTES:** The region was able to finally recover from the difficult drought period thanks to the increased rains. There were favourable climatic conditions during the growing season, which resulted in an early harvest due to early flowering and fruit set. Excellent fruit with exceptional flavour was produced as a result of the mild ripening circumstances and healthy canopies.

**WINEMAKING:** All of the components and vineyard blocks used to create the Cape of Good Hope Western Slopes blend are handpicked at their optimum ripeness and processed separately. The blend's composition may vary slightly from year to year because no vintage is identical, and certain cultivars may perform better in certain years. The components undergo fermentation in a combination of stainless-steel tanks and Italian cement tanks (Nico Velo) following sorting by the optic sorting machine. These various fermenting tanks add depth to the wine and highlight the unique characteristics of each block. For 16 to 18 months, the wine was matured in fourth- and fifth fill French oak barrels as well as stainless steel tanks.

**TASTING NOTES:** Cracked black pepper and herb aromas mingle with dark berry fruit compote on the nose. The palate is savoury with a succulence that is both refreshing and moreish. The silky mouthfeel is complemented by the ripe, dark fruit – blackberry and plum – along with a more savoury nuance of olive tapenade, spice and even a charcuterie/meatiness reminiscent of the Northern Rhône. Structured, firm body with integrated tannin demonstrating that the oak is in harmony with the fruit. It's showing the impact of the prolonged drought in its tautness but will reward patience.

Alc: 14 % | ph: 3.44 | TA: 5.9 g/l | RS: 2.1 g/l

