

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

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PAREL VALLEI FARMSTEAD MERLOT 2017

VINTAGE: 2017
AVERAGE TEMPERATURE: 18.9°C
RAINFALL: 782mm
HARVESTING BEGAN: 24/02/2017
HARVESTING ENDED: 24/02/2017
ORIGIN OF FRUIT: Helderberg
SOIL TYPE: Decomposed granite with high clay content
CULTIVAR / BLEND: Merlot
YIELD (t/ha): 6ton/ha

IN THE VINEYARD: Proprietor of Anthonij Rupert Wyne, Johann Rupert, has taken a personal interest in this parcel of fruit – since it is literally planted in his backyard. A small block of Merlot, planted at high density in residential Somerset-West, produces this uniquely perfumed wine. Deep clay soils and strict canopy management of these vertically trellised vines gives us consistency of character.

VINTAGE NOTES: 2017 was a slightly higher yielding vintage than the previous year. Following a dry growing season, berries were smaller which resulted in deeper colour and higher flavour concentration. The cool weather during the harvest promises some exceptional wines.

WINEMAKING: The grapes were hand-sorted, and fermented in 225 L new French oak barrels. After fermentation, extended skin contact was allowed for a further 10 days before pressing the wine, making the total number of days on the skins about 45 days. The wine went through malolactic fermentation in the same barrels. It was finally aged in the same new French oak barrels for 24 months and then bottle-aged for 24 months.

TASTING NOTES: Subtle mint and eucalyptus edge to bold black cherry and soft dark berry fruit aroma.

Christmas cake, packed with rich black fruits, spice, cinnamon and cedar can be found on the palate. Soft textured and velvety with a distinct plushness and ease, the oak harmonizes well with the fruit profile, supporting it seamlessly. Superbly representative of another great vintage, it boasts a long, rewarding finish.

Alc: 13 % | TA: 4.9g/l | pH: 3.49 | RS:1.5 g/l

