

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER WESTERN SLOPES

VINTAGE: 2017

AVERAGE TEMP: 18.2°C

RAINFALL: 535.2mm

HARVESTING BEGAN: 07/02/2017

HARVESTING ENDED: 07/03/2017

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Shale

CULTIVAR: 60% Shiraz; 35% Grenache; 5% Carignan

YIELD: 8ton/ha

THE VINEYARD: This wine was produced from grapes from our Riebeeksrivier farm in the Swartland, which is situated on the slopes of the Riebeek Kasteel Mountains on the Malmesbury side. Our best red cultivar vineyards are found on the Southern and Western slopes of these mountains.

VINTAGE NOTES: With 2017 being the second consecutive dry and hot year, the harvest was slightly higher than expected. Cooler nights during the growing season and the absence of heatwaves during harvest season helped to buffer the effect of the drought to some extent. With dry weather conditions, the vineyards were healthier presenting smaller berries with good colour and a deeper concentration.

WINEMAKING: Grapes were harvested from blocks planted on the Western-facing slopes of the farm. All grapes were handpicked in lug boxes and transported to the cellar in cool trucks. After hand sorting, the different components were handled and fermented separately in various fermentation vessels. Ageing was done in a combination of 4th and 5th fill barrels and Nico Vello cement tanks. Using different vessels ensures that each block's unique characteristics are captured and emphasized. Blends and cultivar percentages will differ each year, seeing that no vintage is ever the same.

TASTING NOTES: Tempting aromas of dried lavender, violet and fynbos with tendrils of spice alongside ripe black cherry, plum and blueberry fruit. Those same blue and black fruit flavours are found on the focussed, complex palate. Simultaneously spicy and succulent but balanced with fine, dry tannin. Taut with good restraint. Very composed and sleek with grip and a delightful rich, earthy tail.

Alc: 14 % | ph: 3.50 | TA: 5.1 g/l | RS: 1.9 g/l

