Die ou Bosstok

AVERAGE TEMP: 17.3°C
RAINFALL: 853.2mm
HARVESTING BEGAN: 20 February 2024
HARVESTING ENDED: 20 February 2024
ORIGIN OF FRUIT: Riebeeksrivier
SOIL TYPE: Shale
YIELD: 7 tons/ha
CULTIVAR: Cinsault

IN THE VINEYARD: Our Riebeeksrivier farm is situated on the slopes of Kasteelberg, offering breathtaking views of the Swartland and the iconic Table Mountain. The farm's unique terroir, especially its shale soils, is vividly expressed in the wine, which boasts distinctive varietal characteristics. This wine is crafted from a beautiful cinsault block planted in 1990. This bushvine-trained vineyard is planted on the farm's southern slopes, at an elevation ranging from 356 to 412 meters above sea level.

VINTAGE NOTES:
The 2024 harvest began approximately 10 days earlier than the previous year. The first impression of the 2024 vintage is that it is both small in yield and exceptional in quality. This can be attributed to the unique local weather conditions, including heavy winter rainfall, floods, strong winds, and a prolonged cool and wet spring. With small berries, an ideal ripening pace, and moderate, dry conditions during the harvest, we are thrilled by the prospect of producing wines of outstanding quality this season.

WINEMAKING: The wine was fermented in Italian Nico Velo concrete tanks. This unique fermentation vessel enhances complexity and accentuates the natural red fruit flavours characteristic of Cinsault. The wine was left on the malolactic lees for approximately four months in these tanks before being racked into a stainless steel tanks. A small portion of the wine was aged in oak barrels for six months, with just 1% new oak used.

TASTING NOTES: A forthcoming and delicately seductive nose reveals a delightful interplay of sweet, ripe cherry and blueberry aromas. A subtle hint of rose petals and a whisper of shy spice further enhance its allure. On the palate, the wine opens with a succulent and fresh entry, but it quickly transforms into something far more intriguing than the nose suggests. It defies expectations of lightness or overt fruitiness, instead presenting a sleek, sinewy, and powerful profile with a lithe muscularity. The fruit profile deepens into darker tones—black cherry, plum, and even prune—accentuated by a prominent liquorice note. The wine boasts impressive density and layered depth. Tannins provide structure and stature, but they remain refined and unobtrusive. Altogether, this is a cohesive, rewarding, and thoroughly delicious wine, leaving a lingering and satisfying finish.

Alc: 14% | pH: 3.53 | TA: 5.1 g/ℓ | RS: 1.3 g/ℓ

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