

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - RIEBEEKSRIVIER SOUTHERN SLOPES 2014

AVERAGE TEMP: 17.6°C

RAINFALL: 743.46mm

HARVESTING BEGAN: 24/02/2014

HARVESTING ENDED: 10/03/2012

ORIGIN OF FRUIT: Riebeeksrivier (Swartland)

SOIL TYPE: Clay

YIELD: 7ton/ha

THE VINEYARD: This wine is made from grapes from our Riebeeksrivier farm in the Swartland. This farm is situated on the slopes of the Riebeek Kasteel mountains on the Malmesbury side with our vineyards on southern and western slopes. This wine is from the southern slopes where there is more clay in the soil mixed with Malmesbury shale. The combination of slope and soil, culminates into this deeper and richer style red blend.

WINEMAKING: This wine is a blend which consists mostly out of Shiraz, and other varietals from this slope includes Mourvedre and Petit Syrah (Durif). These vineyards produce a small bunch with concentrated flavours and delicate, yet firm structure. These grapes are hand- sorted and fermented, they are barrel aged in 2nd and 3rd fill 225L barrels for 12 – 14 months. Then bottle-aged for 3 years.

TASTING NOTES: Appealing spicy dark fruit: black cherry with cedar and a hint of tobacco.

Tangy and fresh on entry. Ripe black fruit with light peppery spice notes. The textured palate is rounded and silkily smooth with multiple layers of flavour and a well-defined backbone. Good integration of oak and fruit with fine, dry tannins and an intriguing light licorice/saline element on the long tail.

Bold, enticing ripe blackberry and plum aroma.

Gentle, soft-fruited entry to the mouth. The juicy blackberry- and plum flavours are immediately apparent – along with a subtle tinge of spice. Rounded, fleshy and voluptuous texture with a light squeeze of tannin. Structured but pliable and generous with a rewardingly long, velvet tail.



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