

WINIFRED 2021

The Vintage

The 2020/2021 season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

Vinification

Always an unusual blend of three cultivars associated separately with Bordeaux, Burgundy and the Rhône, the 2021 Winifred takes experimentation and innovation a few steps further with an all-natural, hands-on approach involving clay amphorae and extended skin and lees contact. The blend components remain the same as in previous vintages, although the proportions vary each time – this vintage is 45% Semillon, 40% Chardonnay and 15% Viognier. All three components were naturally fermented with no additives. The primary Semillon component was fermented in 500-litre clay amphorae on a portion of the skins, with the skins frozen and added gradually over 30 days, assisting with temperature control in the clay vessels. The Chardonnay and Viognier were fermented and matured in older oak barrels, and all three components matured for 120 days on the lees before blending and further maturation. The oxidative winemaking style produces a wine that is initially shy and reserved on the nose, but full-bodied, textured and intriguingly flavourful.

Viticulture

The Viognier, Semillon & Chardonnay vineyards are planted in well-drained blue shale at 180 to 280 metres above sea level on the Western slope of the Tygerberg, 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 2 to 6 tons per hectare.

Tasting Notes

The wine shows a bright, medium straw colour with a slightly deeper core and medium legs indicating great viscosity. Aromas of lemon zest, Asian pears, yellow cling peach and fresh vanilla pod abound. On the palate the wine is zesty at first, followed by a softer mouthfeel and layer upon layer of flavour as it opens up. Great complexity of toasted walnuts and orange curd combine with refined wood integration and a whiff of Crème Anglaise on the aftertaste.

Food Complements

Enjoy Winifred with seared scallops, fresh seafood straight off the braai (barbeque), chicken and apricot kebabs, and salads with citrusy dressings.

Analysis

RS: 1.8 g/l
pH: 3.46
TA: 6.3 g/l
Alc: 13.4%

