

THE GRAPESMITH DIE KLUISENAAR 2018

Wine of Origin Stellenbosch

Style of Wine: A classic blend of Roussanne and Marsanne.

Grape varieties: Roussanne 58% | Marsanne 42%

Barrels: 7

Roussanne Winemaking

Roussanne ripens very rapidly and 2018 was no exception, with grapes harvested at 24.7° balling with beautiful body and texture. Grapes were harvested on 28 February 2018 from a vineyard high up on the cool south-west facing slopes of Simonsberg, then cooled overnight in picking crates. The grapes were whole bunch pressed early the next morning with only the gentlest pressing in order to yield delicate juice with refined flavours. The wine was fermented naturally in 225 and 400 litre French oak barrels. A combination of 3rd fill and older barrels were used. The fermentation was quite warm to allow the yeast to make abundant glycerol. The wine spent a total of 11 months on the primary lees with occasional battonage to stir up the lees. No MLF was allowed and after a light filtration the blend was bottled in February 2019.

Marsanne Winemaking

Harvested on 22 February 2018 at 21° balling from a cool site overlooking False Bay. The grapes were cooled down overnight to 5°Celsius. Grapes were whole bunch pressed early the next morning with the juice taken directly into 225 and 400 litre French oak barrels for a spontaneous fermentation, utilising the yeast strains naturally occurring on the berries. The wine was left in barrel with minimal interference, apart from stirring the lees and topping up when needed. No malolactic fermentation was done, in order to preserve the primary fresh fruit aromas. Lower ripeness also keeps the alcohol low to balance the fuller and fatter Roussanne.

This blend is known to make some of the longest living white wines in France. Something that I discovered is that often the half bottle left in the fridge for a day or two tastes even better with a bit of aeration. This type of wine is not so much about the primary grape aromas, but a lot of the pleasure comes from the structure, palate weight and texture of the wine with a touch of the elusive minerality.

Tasting Notes:

With a bright straw colour, Die Kluisenaar shows top notes of citrus blossom, lemon tart and baked apples followed by some toasted nuts and yeasty complexity. A focussed and well structured palate shows layered stone fruits with a touch of minerality. Well defined acidity contributes to beautiful length on this complex white blend. Die Kluisenaar will gain in complexity, depth and texture for several years.

Food Pairing:

The perfect accompaniment to poached lobster and fresh grilled seafood. Also pairs beautifully with an array of poultry dishes and can be excellently complimented by a good quality Gruyere cheese.

Serving Advice:

Serve in large glasses and allow to breathe. Do not over chill. 10 to 12°C.

Analysis:

Alcohol:	13.8% by volume
Residual Sugar:	2.6 g/l
Total Acidity:	5.6 g/l
pH:	3.2
Extract	22.2 g/l

