

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE SEMILLON

**VINTAGE:** 2024

**AVERAGE TEMP:** 18.7°C

**RAINFALL:** 623mm

**HARVESTING BEGAN:** 25 January 2024

**HARVESTING ENDED:** 25 January 2024

**ORIGIN OF FRUIT:** Citrusdal Mountain

**SOIL TYPE:** Hutton- Decomposed sandstone with a sandy soil texture and a loam subsoil

**YIELD:** 2 tons/ha

**CULTIVAR:** Semillon (90%), Sauvignon Blanc (10%)

**THE VINEYARD:** The late Henk Laing's farm, Trekpoort, is situated in the Skurfborg Mountains near Clanwilliam, where the Laing family has cultivated a deep connection to the land, its climate, vines, wildlife, and fynbos over generations. Planted in 1956, the meter-tall bush vines have endured 68 years of intense heat and, despite limited water, yield grapes of remarkable intensity and depth. Set in red sand over clay, amidst wheat fields, apricot orchards, rooibos tea bushes, and fynbos, these vines benefit from the region's hot days, cool nights, and proximity to the ocean.

**VINTAGE NOTES:** The winter leading up to the 2024 vintage in Citrusdal Mountain will be remembered as one of the wettest on record in the Western Cape, marked by severe flooding and intense winds in September that reduced yields across coastal regions. This was followed by a hot and dry growing season, which set an unusually early and rapid pace for the harvest. Despite these challenging conditions, the fruit developed remarkable flavor concentration and depth while maintaining its naturally high acidity. Overall, the 2024 vintage from these Skurfborg Vineyards promises outstanding quality, with wines that reflect both intensity and balance.

**WINEMAKING:** The grapes were harvested and transported approximately 260 kilometers to the cellar in refrigerated trucks to preserve freshness, then cooled overnight upon arrival. The next day, each bunch was hand-sorted, followed by a gentle whole-bunch pressing to extract delicate flavors. The juice was allowed to settle overnight before being racked into a combination of second- and third-fill 500L French oak barrels. Here, spontaneous fermentation occurred, initiated by native yeasts to enhance complexity and authentic character. The wine was aged on fine lees for six months, adding texture and complexity, while malolactic fermentation was intentionally avoided to retain vibrant acidity. Finally, the wine was blended and bottled, capturing the vineyard's unique terroir.

**TASTING NOTES:** Limestone and dust notes mingle with foliage and a gentle wisp of pear blossom on the nose. The immediate impression is vivid and thrilling, with zesty grapefruit, nettles, and crisp succulence. The wine then unfolds, growing in both texture and flavor, offering richer, broader elements of lemon oil, subtle creamy oak, and a touch of wax with the faintest hint of honey. It has a delightful frame and body, with a cohesive interplay of lively acidity, lees richness, and vibrant fruit. It will reward patience, gaining in complexity and nuance over time, with the waxy note becoming more prominent.

Alc: 14.5% | TA: 6.6g/ℓ | pH: 3.14 | RS: 4.9g/ℓ

