

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

**VINTAGE:** 2023  
**AVERAGE TEMPERATURE:** 17.4°C  
**RAINFALL:** 763.7mm  
**HARVESTING BEGAN:** 3 February 2023  
**HARVESTING ENDED:** 20 February 2023  
**ORIGIN OF FRUIT:** Riebeeeksrivier  
**SOIL TYPE:** Glenrosa- decomposed shale with clay subsoil  
**YIELD:** 9.8 tons/ha  
**CULTIVAR / BLEND:** Marsanne(38%), Roussanne(22%), Piquepoul Blanc(16%), Chenin Blanc(14%), Viognier(10%)

**IN THE VINEYARD:** Situated on the slopes of the Kasteelberg, the Riebeeeksrivier farm overlooks the Swartland towards the iconic Table Mountain. Planted on south and west facing slopes on predominantly shale soils, at altitudes between 350 – 400m above sea level, these vines produce fruit expressive of varietal character and unique terroir.

The oldest Chenin Blanc bushvines were planted in 1987, and more recently a small parcel of Chenin Blanc was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échalas trellised (vine trained on its own wooden stake). The 2020 blend includes the maiden harvest of Piquepoul Blanc – a variety renowned for its high natural acidity grown primarily in the southern Rhone Valley and Languedoc regions of France. This was also the 1st commercial production of Piquepoul Blanc in South Africa.

**VINTAGE NOTES:** A warm and dry winter preceded the 2023 harvest, with reasonably even budding starting slightly earlier than the previous year. Warm weather persisted throughout the growing season, resulting in an overall lighter harvest in the majority of regions. Heavy rains early in December provided much relief and ensured that the vines were in good condition prior to harvest. For most of the season, the conditions were great, and the fruit quality was exceptional. Unusually heavy and sustained rains in March posed some issues for later-ripening regions and varieties. Overall, a high-quality vintage promises to produce some remarkable wines.

**WINEMAKING:** The individual vineyards were harvested separately by hand and transported to the cellar where the grapes were cooled overnight. A combination of whole bunch pressing and destemming was done prior to overnight juice settling and racking the following day. Spontaneous fermentation by indigenous yeast occurred in older French oak (15%) and stainless steel tanks. The wine was aged for 7 months on the fine lees to build a full, well-rounded palate before being blended and bottled.

**TASTING NOTES:** Both the nose and palate of this wine impress with abundance: a plethora of aromas and flavours – but nothing dominates! Whiffs of marmalade, lime zest, cream and nutty cashew and macadamia with an edge of dust and flint. The palate replicates those in flavour form – along with roasted or grilled peach, eucalyptus honey and brûléed orange. Despite this melange, the wine is structured and harmonious, yet supple and rounded in its textured, layered mouthfeel. Complex, certainly, but elegant, graceful and sophisticated with impressive poise throughout. The use of lees and oak aging lends additional dimension and interest and only means that the blend will age with distinction.

Alc: 13.85% | TA: 5.7 g/ℓ | pH: 3.18 | RS: 4.8 g/ℓ

