

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

**VINTAGE:** 2022

**AVERAGE TEMPERATURE:** 17.2°C

**RAINFALL:** 74.1mm

**HARVESTING BEGAN:** 10 February 2022

**HARVESTING ENDED:** 4 March 2022

**ORIGIN OF FRUIT:** Riebeeksrivier

**SOIL TYPE:** Shale with a clay subsoil

**YIELD:** 13.5 ton/ha

**CULTIVAR / BLEND:** 48% Roussanne, 19% Piquepoul Blanc,

16% Chenin Blanc, 9% Viognier, 8% Marsanne

**IN THE VINEYARD:** Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on south facing slopes at elevations of 350 – 400m above sea level. The Chenin Blanc bush vines were planted in 1987 and again more recently in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all trellised in the typical échals Rhône style (vine trained on its own wooden stake). Piquepoul Blanc – a variety renowned for its high natural acidity grown primarily in the Southern Rhône Valley and Languedoc regions of France, was planted to bush vine in 2016, making it the 1st commercial production of Piquepoul Blanc in South Africa. It has become an integral component in the blend since 2020.

**VINTAGE NOTES:** “Late, slow and steady” would be the best way to describe the 2022 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring, which in turn resulted in delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavour and acidity. An exceptional vintage, which promises to deliver outstanding wines.

**WINEMAKING:** The fruit was harvested by hand at optimal ripeness and transported to the cellar in refrigerated trucks. The grapes were whole bunch pressed, and the juice settled overnight before racking the following day. Spontaneous fermentation occurred in a combination of stainless-steel tanks (20%), 300ℓ French oak barriques (4% new) and older French oak. The wine was matured on the lees for 11 months before being blended and bottled.

**TASTING NOTES:** An array of stone fruit mingles with citrus leaf, a whiff of vanilla, spice and a subtle florality on the nose. On entry, the palate is tangy and lively but also creamy and broad. Instantly apparent are the nectarine, peach and citrus flavours, with an interesting pithy grip of texture and a savouriness too. There's a lovely harmony of acid succulence with rich, understated, almost nutty oak support. The well-knit wood just brackets and cradles the fruit rather than dominating it. Elegant and composed with good poise, there's a tasty spice and vanilla note that makes itself felt on the lengthy, rewarding aftertaste. Superb complexity and apparent effortlessness make it all too easy to drink.

Alc: 13.50% | TA: 5.3 g/ℓ | pH: 3.43 | RS: 2.2 g/ℓ

