



## Mediterraneo 2020

*The Western Cape enjoys a climate akin to that of the South of France and the broader Mediterranean region. The blend of grapes used in crafting this wine typically hails from this area. These cultivars thrive in our climate and exhibit remarkable resilience to flourish even in drier conditions. Situated under the Southern Hemisphere's skies, the Cape boasts vineyards rooted in ancient African soil lying beneath the Southern Cross.*



**Wine of Origin:** Western Cape

**Style of Wine:** Unique barrel-fermented white blend

**Cultivars:** Roussanne 44% | Marsanne 35% | Grenache Blanc 11% | Verdelho 6% | Bourboulenc 4%

**Production:** 10 barrels

### Winemaking

The Roussanne grapes, harvested on 27 February 2020 at 23.1°Balling (°B) from Simonsberg's cool south-west facing slopes, were pressed delicately and naturally fermented in older French oak barrels for 11 months on primary lees. The Marsanne, harvested on 10 February 2020 at 23°B overlooking False Bay, underwent spontaneous fermentation in French oak barrels, preserving fresh fruit aromas. A portion of Marsanne and Roussanne blended was matured for a few months in an amphora, to increase the complexity, allowing the wine to breathe and develop into its fullest potential. Grenache Blanc picked on 3 March 2020 at 21.2°B, spent 11 months in French oak barrels after direct pressing and natural fermentation. The Verdelho, from South Africa's oldest planting (1996), was fermented in barrel after picking on 31 January 2020, with grapes harvested at 22.3°B. Lastly, Bourboulenc, a late-ripening cultivar, picked on 19 March 2020, underwent natural fermentation in older barrels, resulting in a light wine with floral and mineral notes after 6 hours of skin contact, with grapes harvested at 19.5°B. This wine follows a philosophy of minimal intervention with low sulphite usage and across all varieties, there is a deliberate avoidance of malolactic fermentation.

### Blending

The blending process started by finding the sweet spot in the ratio between Roussanne and Marsanne, after which the crisp and zesty Grenache Blanc was added to contribute elements of citrusy verbine and wet river stone minerals. Only 6% of Verdelho is used as to not dominate over the other components. While very subtle in flavour, the Bourboulenc contributes floral and mineral hints. As this wine is an unusual blend of several varieties, it celebrates the art of blending in winemaking, with some cultivars contributing more towards flavour and others towards structure and freshness.

### Winemaker's Description

This complex white blend presents a pale straw colour. Aromas of stone fruits and citrus blossoms greet the senses, followed by a distinctive chalky minerality. On the palate, a smooth and creamy mouthfeel enhances the experience, leading to initial flavours of lemon tart and nectarine. These gradually give way to floral and savoury notes. The wine maintains restraint, yet offers lovely tension and crispness that persist to the finish. Layered flavours, perfectly integrated oak, and subtle hints of oats and autolysed yeast contribute to its weight and complexity.

### Serving Suggestion

Crayfish, grilled fish, poultry in rich creamy sauces, blue cheese and goat's cheese, as well as foie gras, make excellent pairings. This versatile blend also complements spicy dishes and mild curries. For serving, it is recommended to use large glasses and allow the wine to breathe. Avoid over-chilling, serving it ideally at 10 to 12°C.

**Analysis:** Alc 13.1% (labelled as 13%) | RS 2.0 g/l | TA 5.6 g/l | pH 3.22