



## **Tasting Notes**



### **Emily Hobhouse**

Although British born, Emily Hobhouse has become an honorary South African through her selfless and courageous actions, which exposed the inhumanity of concentration camps during the Anglo-Boer War (1899-1902). We dedicate this wine to her memory and brave women fighting for what is right, all over the world.

### **Aroma Profile**

A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry, ending with a well-balanced acidity and a lingering finish.

### **Terroir**

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and sunny warm summers.

### **Viticulture**

Biodynamic (organic) practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes. A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Vines are pruned and suckered to get an evenly spaced shoot position which results in maximum flow of cool air through the bunches.

### **Vinification**

Predominantly unwooded Chardonnay, blended with a small amount of lightly wooded Pinot Noir from the Elgin. Both varieties were whole bunched pressed and allowed native yeast fermentation. Pinot Noir is transferred to aged wooden barrels, while the Chardonnay stayed in tanks in order to mature on the lees before being blended.

### **Origin**

Western Cape

**Winemaker** – Jasper Raats & Hendrien de Munck

**Alc:** 12.57% ; **RS:** 4.4 g/l ; **TA:** 6.3 g/l ; **pH:** 3.36

### **Awards**

New Release (2017 Vintage – Tim Atkin 90)