



Tasting Notes

The Story

Ekliptika is named after the phenomenon in which the earth, stars and moon align in their orbit with the sun. Both the name and the label illustrate our biodynamic way of farming, and can be seen as a metaphor for when different components come together to create something inexplicably special and unique. This Bordeaux styled red blend is shaped to suit our unique terroir and is composed of the best batches of Cabernet Franc, Merlot and Cabernet Sauvignon.

Aroma Profile

With a deep concentrated colour and aroma, this wine greets your nose with hints of ripe blackcurrant fruits, red plum and soft wooden notes, which follow through onto the palate accompanying chewy black cherries and finishes with well-balanced lingering, leathery tannins and sweet elegant spices.

Terroir

Rooted in the oldest viticulture soil in the world, 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 air at night 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, with the Helderberg Ward being the coolest in the Stellenbosch region.

Viticulture

The vineyards are meticulously cared for by hand and the crop is reduced to ensure maximum quality. Biodynamic & Organic practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes.

Vinification

This wine is made naturally and in a biodynamic way by not making use of any commercial yeasts, enzymes or fining agents. It is further not filtered or cold stabilized and may therefore in time show harmless sediment. The Ekliptika was matured in 70% new and 30% matured French oak barrels for 24 months. With proper cellaring, this wine will improve and continue to reward over the next 15 years.

Origin

Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 14.56% ; **RS:** 2.4 g/l ; **TA:** 5.8 g/l ; **pH:** 3.56

Awards

New release, 93 Tim Atkin, 4 ½ star Platters Wine Guide 2020