



Tasting Notes



Aroma Profile

On the nose you will experience aromas of fresh strawberries, red apple and ruby grapefruit which follows through onto the palate with a lovely biscuit and brioche toasty 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. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day & cool night air flowing down the mountain, resulting in even ripening of the berries & good natural acidity. The

macro climate is maritime, with cold wet winters & sunny warm summers.

Viticulture

The vineyards are meticulously cared for by hand. The crop is reduced to ensure maximum quality. Organic and biodynamic practices are employed by not using any pesticides, herbicides or chemical sprays.

Vinification

The grapes were whole bunch pressed and only the free run juice was used. The wine was fermented in stainless steel tanks, after which it was matured, hand riddled on the lees for 40 months, before disgorgement.

Origin

Helderberg, Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 12.59% ; **RS:** 3.9 g/l ; **TA:** 6.7 g/l ; **pH:** 3.18

Awards

Platter 4 stars 2019; Tim Atkin 92