



Tasting Notes



Aroma Profile

This vintage delivered a medium bodied wine with a savoury nose and slight cedar characters. Ripe, yet soft tannins complement the aromas of plump, dark, red fruit and ripe strawberries with a hint of dark chocolate, cocoa green herbs and wet stones on the nose. Well integrated vanilla oak and enough backbone to age further in the bottle.

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

Vinification

Meticulous hand sorting before fermenting naturally for 10 days in stainless steel tanks and then pressed. This wine has been matured in 30% new French oak barrels for 16 months and is ready for drinking now, but will continue to develop over the next 3-5 years.

Origin

Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 14.28% ; **RS:** 2.0 g/l ; **TA:** 6.1 g/l ; **pH:** 3.49

Awards

New Release (2016 Vintage – Platter 4 stars; Tim Atkin 93; NWC Double Platinum)