



Tasting Notes

Aroma Profile

This extraordinary vintage delivered a complex, well balanced and medium bodied wine with a savoury nose and slight cedar, boysen- and blueberry character. Ripe, yet soft tannins complement the flavour of plump dark red fruit and ripe black cherries and a lingering, but fresh 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. It has a high iron content that carries through into a clay subsoil. 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 not only the coolest in the Stellenbosch region, but also the least windy.

Viticulture

The two vineyards are meticulously cared for by hand. The crops are selected and 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

Meticulous hand sorting before fermenting naturally for 18 – 20 days, and then pressed. This wine has been matured in French oak barrels for 24 months and 12 months in the bottle. It will continue to develop over the next 20 – 25 years.

Origin

Stellenbosch

Number of bottles produced – 1100

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 14.35% ; **RS:** 1.6 g/l ; **TA:** 6.4 g/l ; **pH:** 3.36

Awards

93/100 Tim Atkin