



## Konkelberg Rouge

### *Tasting Notes*



#### ***Introduction***

The name of this range comes from the early days of settlement in the Cape. The VOC (*Vereenigde Oost-Indische Compagnie*) prohibited farmers from trading with anyone other than the 'Compagnie', but this led to big unhappiness. Therefore, when the 'vrijburgers' and local tribesmen wanted to do business, they had to go to a secluded area in the mountain-range to trade without interference. This corner was where Stellenbosch Mountain and Helderberg 'join' and so it became known as 'Konkelberg'.

#### ***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 enjoys 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***

Harvested by hand in the early morning in small picking bins to ensure that perfect grapes reach the cellar. Biodynamic (organic) practices are followed and therefore no herbicides or chemical sprays were used in the cultivation of these grapes.

#### ***Vinification***

The grapes were hand sorted before and after de-stemming, and placed into stainless steel tanks for cold maceration. It was fermented with wild yeast without the use of enzymes. Matured in French oak for 17 months. The wine has been made in a very natural way with minimal interference in the cellar and may, in time, develop natural and harmless sediment. This wine will improve over the next 5 years.

#### ***Origin***

Helderberg, Stellenbosch

**Winemaker** – Hendrien de Munck

**Alc:** 14% / **RS:** 3.1g/l / **TA:** 6.0g/l / **pH:** 3.45