



Skebenga

THE STORY– Skebenga or Skollie roughly translates to gangster, bandit or scoundrel in South Africa and particularly well known in Western Cape, where gangs are very active. We wanted to have a very “capey” label for this Cape blend, which must always have at least 20% Pinotage in it.

Africa’s only indigenous red wine cultivar Pinotage was cross pollinated from parent grapes Pinot Noir and Hermitage (Cinsault). The Skebenga blend enfolds all three varieties into a harmonious, delicious, juicy and spicy melange of Cape goodness.

An elegant, well-rounded wine with soft juicy tannins, the nose offers sweet spices, sour cherry, red tea & sugared orange peel following through with gentle vanilla oak and a slightly smoky charcuterie savouriness on the palate, ending with a lengthy and lingering aftertaste.

Message of Hope:

By drinking this wine, there is also a message of hope to the communities who live in crime ridden Cape Flats, where gangsterism are rife. We have partnered with Edward Ackermann’s NGO (non-profit organisation) called *LightLife*. Edward, himself an ex-gang leader is ideally suited to help bring change the lives of people living here and especially the children, who we want to save from a life of crime.

TERROIR – Rooted in deep decomposed granite over clay soils on the slopes of the Helderberg a mountain south of Stellenbosch, the vineyards enjoy the refreshingly cool breezes from False Bay (Atlantic Ocean) during the hot summer days, and cool mountain winds during the evening, resulting in a unique freshness in the wine.

VITICULTURE – The vineyards have been specially selected and are meticulously cared for by hand and the crop is reduced to ensure maximum quality. All the vineyards are also hand harvested on the different days that Jasper decides it has optimum ripeness.

VINIFICATION – Grapes were sorted by hand, before being fermented in small bins. The different batches, separately undergoes natural fermentation (no commercial yeast added) and the skins are pushed down in the must by hand (*peagage*), where after it is pressed to barrel, where it undergoes natural malo-lactic fermentation in specially selected combination of matured

French oak barrels. The art of *élevage* was practised for 16 months, where after it was meticulously blended to an harmonious unity.

Alc : 14% RS : 1.1 g/l TA : 6.0 g/l Ph 3.38