

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER SYRAH

VINTAGE: 2021

AVERAGE TEMP: 17.6°C

RAINFALL: 538.1mm

HARVESTING BEGAN: 25 February 2021

HARVESTING ENDED: 4 March 2021

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Shale with clay subsoil

CULTIVAR: 100 % Syrah

YIELD: 9.4 ton/ha

THE VINEYARD: The grapes for this wine were grown on our Riebeeksrivier farm in the Swartland, situated on the Malmesbury side of the Riebeek Kasteel Mountains. This part of the Swartland yields some of the highest quality grapes in the region. The southern and western slopes of the property have a variety of soil types, including schist, quartz, and Table Mountain sandstone. The combination of different aspects and soil types yields concentrated yet refined wines with a richer fruit profile.

VINTAGE NOTES: The 2021 vintage on Riebeeksrivier began later than usual, driven by cooler weather conditions throughout the growing season. Ample winter rainfall replenished water reserves, supporting healthy vine growth, well-formed bunches, and good berry size. The extended ripening period allowed us to harvest at optimal ripeness, achieving excellent colour, flavour concentration, and naturally higher acidity. These conditions favoured balance and freshness in the wines, with many showing refined structure and ageing potential. Wine drinkers can look forward to expressive, well-defined wines from this standout vintage.

WINEMAKING: Grapes are handpicked into small lug boxes and transported to the cellar in refrigerated trucks to preserve their quality and freshness. To guarantee that only the highest quality grapes were used in the winemaking process, every component was sorted using an optic sorting machine. Stainless steel and Italian concrete tanks were used for the primary fermentation. Gentle winemaking processes were used with minimal intervention to preserve the essence of the Riebeeksrivier terroir. After fermentation, the wine was transferred to a barrel for malolactic fermentation, then matured for 10 to 12 months in 225 litre French oak wood barriques.

TASTING NOTES: Intriguing blend of black fruit – ripe plum and black cherry – mingled with spice, fynbos, dried herb and olives can be found aromatically. Succulence is the first impression in the mouth – followed swiftly by what the nose promised: the dark, ripe plum flavour, dried herbs, black olive and fynbos along with spice and a creamy, buttery mouthfeel. Gentle hint of earthy cocoa powder too. Superbly balanced, rounded and poised with the fruit in harmony with acid, as well as the oak it has matured in. There's a sense of leashed power, refinement and elegance to this wine, as if it has yet to reach its best expression. Long, rewarding tail. Will compensate patience if well cellared, as befits the exceptional 2021 vintage.

Alc: 13.5 % | ph: 3.55 | TA: 5.5 g/l | RS: 1.8 g/l

