

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

VINTAGE: 2019

AVERAGE TEMPERATURE: 18.2°C

RAINFALL: 514.8mm

HARVESTING BEGAN: 31/01/2019

HARVESTING ENDED: 13/02/2019

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Decomposed Shale & Clay

CULTIVAR / BLEND: Marsanne (37%), Roussanne (37%),
Chenin Blanc (20%), Viognier (6%)

IN THE VINEYARD: The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on South facing slopes at elevations of 350 – 400m above sea level. The oldest Chenin Blanc bushvines were planted in 1987, and an additional small parcel was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échalas trellised (vine trained on its own wooden stake).

VINTAGE NOTES: Good rainfall brought much needed relief from the severe drought experienced in the preceding 3 years. Warm periods during winter and fluctuating temperatures during spring resulted in smaller berries and some uneven bunch development. Gale force winds and cool growing conditions led to significantly lower yields, especially in the Chenin Blanc vineyards. Moderate temperatures during December and January delayed the onset of harvest slightly, but the lower yields and early heat waves in February resulted in a short and compact white wine vintage.

WINEMAKING: The individual parcels were picked at optimal ripeness and transported to the cellar in refrigerated trucks. Whole bunches were pressed and the juice settled overnight. Fermentation by indigenous and selected yeast occurred in stainless steel tanks (15%), older French oak foudre and 500ℓ puncheons, with 80% of the wine completing malolactic fermentation. The wine was finally aged on its lees for 7 months before being blended and bottled.

TASTING NOTES: Crunchy dried autumn leaves, vanilla biscuit and roasted stone fruit fragrance. Those nectarine, peach and apricot notes translate to the palate – rich, ripe and fleshy although it remains and elegant, dry and refined mouthful. Acidity counterbalances that ripeness and warmth and there's a pleasant chalky grip too. Complex, structured with delightful mouthfeel and texture. Beautiful integration of oak makes for a long, layered but sophisticated wine.

Alc: 13.5 % | TA: 5.2 g/ℓ | pH: 3.35 | RS:1.8 g/ℓ

