



Adamastor is the mythical god of wind and storms. He represents the tempestuous forces of nature that Portuguese sailors such as Bartholomeu Dias had to overcome when rounding Africa's southern tip at Cape Agulhas.

The grapes for this wine come from Africa's southernmost vineyards, not far from where Dias rounded the continent. We contend with the same relentless winds that faced him on his voyages. Low yields and intense flavours are the rewards we reap.

It is thus fitting to name this superb Bordeaux-style Sauvignon/ Semillon blend after Adamastor.

VINTAGE

Winter and Spring 2013 and the Summer of 2014 were the wettest on record since 1905 with a recorded total of 879 mm from 01 August 2013 - 31 July 2014. November was very wet with a high 150mm rainfall, December was very humid and January did not have the normal southeasterly winds but did have 100mm of rain. These conditions were not the typical Mediterranean climate normally experienced. Fortunately our stony gravel soils drain quickly and February and March were dry and cool so our grapes were still healthy. The resulting conditions produced fresh wines with a 1% lower than usual alcohol level.

GRAPE VARIETIES

56% Sauvignon Blanc, 44% Semillon

AGE OF VINES

12 years

CLONES

SB316, SB317, GD1

VINIFICATION

Innovative wine making techniques – the Sauvignon Blanc component was cold fermented with selected yeast strains in stainless steel tanks. The Semillon was barrel fermented and matured for 10 months on the lees in 500 litre mostly older French oak barrels.

BOTTLING DATE

26 January 2015

WINE ANALYSIS

Alcohol 12.75%; Residual Sugar 1.8 g/litre; Total Acidity 5.8 g/litre; PH 3.36

TASTING NOTES

Wet gravel with an intense flintiness, combined with floral aromas. Full and creamy on the palate, with a combination of toasted oak flavours and a dry minerality on the aftertaste.

ADAMASTOR 2014