

# CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

## CAPE OF GOOD HOPE CAROLINE

**VINTAGE:** 2013

**AVERAGE TEMP:** 26° C

**RAINFALL:** 996.17mm

**HARVESTING BEGAN:** 18 February 2013

**HARVESTING ENDED:** 24 February 2013

**ORIGIN OF FRUIT:** Swartland

**SOIL TYPE:** Decomposed Malmesbury Shale

**YIELD:** 8 – 10 t/ha

**VINTAGE NOTES:** Following 2 dry years which produced smaller crops, the 2013 vintage yielded a big crop. Ripening occurred slightly later than usual, and fruit was harvested in a very short space of time. Ideal weather conditions prevailed during the harvest season – moderate day temperatures and cool night temperatures. There were no prolonged periods of rain or heat waves. Overall a very good quality vintage that delivered wines of exceptional fruit flavour, freshness and good structure.

**WINEMAKING:** The grapes were hand-picked during the early morning hours at optimal ripeness. The fruit was transported to the cellar in refrigerated trucks before being whole - bunch pressed. The juice settled overnight, and all parcels were kept separate and racked into fermentation with selected yeast strain cultures. A small portion (10%) of the total blend was fermented with new French Oak to add complexity and structure. The blend of Chenin Blanc (63%), Roussanne (22%) and Viognier (15%) spent 9 months on the lees in oak, before being blended and bottled in December.

**TASTING NOTE:** A typical Rhône style white blend comprising of 63% Chenin Blanc, 22% Roussanne and 15% Viognier.

The palate boasts with rich, ripe honeyed peach & tropical fruit supported by a creamy, toasty oak element. Oak is prominent but not overwhelming and balances the fruit well. The mouthfeel ends on a long, satisfying caramel & honeycomb note.

