

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

Cape of Good Hope Laing Semillon 2014

AVERAGE TEMP: 23°C

RAINFALL: 334 mm

HARVESTING BEGAN: 12/2/2014

HARVESTING ENDED: 12/2/2014

ORIGIN OF FRUIT: Citrusdal Mountain

SOIL TYPE: Sand/loam

YIELD: 3 ton/ha

VINTAGE NOTES: Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurfberg Mountain overlooking the Atlantic Ocean. Laing has a deep understanding of this land, the vines, the weather, the animals and fynbos, – having walked these soils during harvest with his father, decades ago. The metre-tall bush vines have survived around 50 years of heat, red sand and a paucity of water and still generate grapes that produce intense, weighty wines with character in spades. The vines, planted in 1956, are planted in red sand on clay, between wheat fields, apricot trees, rooibos tea bushes and fynbos. Its proximity to the ocean, the hot days with cool nights and the age of the bush vines all contribute to ripeness and naturally high acidity.

WINEMAKING: The grapes were taken into the cellar and cooled to below 14 degrees Celsius. Bunches were hand-sorted and whole-bunch pressed. Fermentation took place in stainless steeltanks. After fermentation, the Semillon was aged in very old 600ℓ French oak barrels. Ageing was determined by a taste for optimal balance and at just under 12 months it was removed and bottled.

TASTING NOTES: Grapefruit and lemon rind aromas mingle with nectarine and stonefruit on the nose. Vivacious lemon and grapefruit tang in the mouth, beautifully balanced by rich, creamy oak notes. A lovely broad, textured palate with refreshing acidity and vibrant fruit underpinned by well-judged wood character. A typically waxy note develops with time. Long, lingering finish with hint of honeyed richness.

