

Op Sy Moer 2016

Alternative (Natural wine) wine.

The Vineyards

The vineyards are about 450m above sea level. They are old non irrigated bush vine vineyards that grow in table mountain sandstone soils, among the natural fynbos vegetation and rooibos tea plantations.

Grape varieties

Palomino, Grenache Blanc and Chenin Blanc

Winemaking

Grapes were harvested at 22.0°B with a total acid of 5.2 g/l and a pH of 3.4

The grapes were whole bunch pressed and transferred straight to barrel for fermentation. 15% was fermented as whole bunches and kept on the skins for four months after which it was pressed. This wine underwent natural fermentation, no additives and no sulphur addition.

The wine was racked from the gross lees and kept on its fine lees for bottling.

Bottled in July 2016

Alcohol: 12.2%
Residual Sugar: 2.0g/l
Total Acid: 4.9 g/l
pH: 3.20

Tasting notes

Youthful straw colour with a slight green tinge. Complex nose of lemon zest, pineapple and some rooibos tea scents. Fresh, vibrant palate, with good texture and a long finish. This is a wine that will keep changing in the glass.

