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Philosophy statement

This wine is symbolic of the sharing of knowledge and wisdom from generation to generation.

Varietals

55 % Cabernet Sauvignon – Jonkershoek Valley
25 % Petit Verdot – Jonkershoek Valley
20 % Syrah – Jonkershoek Valley

Soils

Both sites comprise of decomposed granite and pockets of Malmesbury shale.

Harvest statistics

Grapes were harvested between 12 March and 21March. Yields of between 6 to 6.5 tons per ha were achieved. Grapes were picked at 24.5°B to 25.0 °B with total acidity between 7.0 /g/l and 7.5 g/l. The pH averaged 3.4 at harvest.

Vinification

Fermentation initiated in stainless steel fermenters and underwent a series of pump overs until dry. Further maceration followed before drawing off, light pressing and racking to barrel.

Maturation

This wine spent 20 months in French oak barrels: 80% 1^{st} fill, the balance in 2^{nd} and 3^{rd} fill barrels.

Bottling date: December 2013

Analysis

Alcohol: 14.0% Residual Sugar: 1.9 g/l Total acidity: 6.2 g/l pH: 3.59

Tasting note

Deep bright red colour with a dark core. The aromatics reveal red and black fruits with liquorice and Cedar notes. The palate is tight, fresh, and elegant. The Structure and texture weave into a tightly focussed, multi-dimensional continuum. Fine yet dense tannins conspire with bright acidity.

Peak drinking: This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve with careful cellaring. **2017 – 2027**

