



This Rhône blend pays homage to Prince Henry the Navigator – the Patron of early Portuguese exploration. Like us, he had a passion for exploring the secrets around Africa's southernmost tip.

VINTAGE

The winter of 2012 was one of the wettest and longest yet, with cool, frosty evenings and average temperatures around 11°C. Cool, moderate temperatures continued with a dry start at the onset of Spring. In October heavy rainfall (130mm recorded for the month) and strong winds broke the dry spell during the crucial stage of flowering. Despite the concerns that the strong winds would damage the 2013 crop, the vines recovered well. The summer months from November right through until January were dry with the highest temperatures peaking at 29°C.

GRAPE VARIETIES

53% Shiraz, 25% Grenache, 16% Mourvèdre, 6% Viognier

AGE OF VINES

10 years

VINIFICATION

The grapes were harvested over a 5 day period (first Shiraz followed by Grenache then Viognier and finally Mourvèdre) prior to co-fermentation. Fermentation temperatures were controlled between 22 and 26°C with a total of 21 days skin contact during fermentation. Pump-overs were effected thrice daily. This special blend was matured for 18 months in 100% French oak 300litre barrels. Mostly second and third fill barrels were used.

BOTTLING DATE

2 December 2014

WINE ANALYSIS

Alcohol 13.95%; Residual Sugar 2.9 g/litre; Total Acidity 5.5 g/litre; PH 3.54

TASTING NOTES

Aromas of cool-climate spice with white pepper and cloves. Floral hints courtesy of the Viognier. The spiciness carries through to the palate and is complemented by black berry flavours. The Grenache contributes dried-peach tannins and a long finish.

The wine has an ageing potential of 5 – 10 years.

THE NAVIGATOR 2013