



AROMA PROFILE – A medium bodied red with good acidity structure, showing typical crushed gravel and sour cherry characteristics on the nose, and smoky tomato, dried oregano, and sweet pepper on the palate, with smooth tannins and ending with an elegant and lengthy finish.

TERROIR – Rooted in deep decomposed granite over clay soils on the slopes of the Helderberg Mountain. The vineyards enjoy the refreshingly cool breezes from False Bay (Atlantic Ocean) during the hot and dry summer days, and cool mountain winds during the evening, resulting in even ripening of the berries.

VITICULTURE – The vineyards are meticulously cared for by hand and the crop is reduced to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical spray. We believe in creating a diverse regenerative environment where living soil and diversity in farming plays a huge role in the health of our vineyards. The grapes were handpicked in the early morning in lug boxes to ensure that the grapes arrive in perfect condition in the cellar

VINIFICATION – Biodynamic practices are followed in the cellar. In the winery, the grapes were sorted twice – firstly as whole bunches and then as berries to ensure that only the best grapes reach the fermentation tank. Extraction happens by way of *remontage*, carefully monitored to prevent over-extraction. This wine was matured in well-seasoned French oak barrels during fermentation for 12-18 months and is ready for drinking now but will continue to develop over the next eight years. Due to not fining the wine, we recommend decanting the wine prior to service.

ORIGIN – Stellenbosch

WINEMAKER – Jasper Raats

TECHNICAL ANALYSIS - Alc: 13.5% / RS: 1.1 g/l / TA: 5.3 g/l / pH: 3.48

“We have been blessed with beautiful land and our aim is to facilitate its expression through our wines”.