



Tasting Notes

Aroma Profile

An elegant wine with classic aromas of rich cherry tobacco, cigar box and dark fruit, complemented by silky tannins, which is well structured and delicately smooth.

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. The grapes were handpicked in the early morning in lug boxes to ensure that the grapes arrived in perfect condition in the cellar.

Vinification

Biodynamic practices were also followed in the vineyard. In the winery, the grapes were sorted twice – firstly as whole bunches and then as berries to ensure that only the best grapes reached the fermentation tank. Extraction happens by way of *remontage*, carefully monitored to prevent over-extraction. This wine was matured in French oak barrels during primary and secondary fermentation for 22-24 months and is ready for drinking now, but will continue to develop over the next eight years. We recommend decanting the wine prior to service.

Origin

Helderberg, Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 14.11% ; ***RS:*** 2.1 g/l ; ***TA:*** 5.8 g/l ; ***pH:*** 3.61

Awards

New Release (2017 Vintage – Platter 4 stars, Tim Atkin 93); 90 Tim Atkin MW 2019; Top 100 & Double Platinum National Wine Challenge/SA Wine Awards 2019