

olifantsberg

CARIGNAN 2022



The varietal range is our scratching the surface – a fascinating exploration where we learn how the individual wines behave and develop over time so that we understand their contribution to the Soul of the Mountain range. The different vineyard batches of each variety are all vinified separately and then carefully blended together to showcase the full varietal character and nuances of the grape.

YEAR PLANTED | 2011-2014

WINE LIST DESCRIPTION

The wine shows dark cherry and dried cranberry flavours, layered with savoury notes of cured meat and spice. The palate has a brightness to it with good fruit concentration.

Root Stock	Slope	Altitude
R110	NW	390m

SOIL Clay-shale, quartz

TRELLIS SYSTEM

High Density Bush vines

GRAPE BALLING 23.5 - 24.5

BLOCKS sourced from: 2 different vineyards

TOTAL PRODUCTION 491 cases

MATURATION	PICKING TIME
14 months	Feb - March

WORLD CLASS WINES

This is a wine that captures the ruggedness and mystery of the mountain. A grape variety that has proven superbly adaptive to our wind-swept and dry site, there is beauty in its wildness.

CLONES CA 171

ACCOLADES
James Suckling - 91 points

VINEYARD

Carignan is well suited to our climate and flourishes in the very rocky terrain. The large diurnal temperature swings ensure that natural acidity is retained while ensuring a very concentrated fruit expression that Carignan is known for.

Our Carignan is grown as bush vines on clay-shale rich soil with a high component of quartz rock.

WINEMAKER Elizma Visser

Alcohol	13%
Residual Sugar	3.0
Total Acidity	5.2
pH	3.59

www.olifantsberg.com

WHERE THE SOUL OF THE MOUNTAIN MEETS A FOCUSED QUEST FOR QUALITY

