

SOUL OF THE MOUNTAIN THE MATRIARCH



olifantsberg

A deeper dive into our terroir, this wine represents the culmination of all the signature Olifantsberg traits. It evokes a vivid picture of rocky, mineral-rich soils, the steep slopes, the wind-swept vines, fragrant fynbos and sun-caressed, succulent fruit.

The magic lies in no single element, but the synergy of all our characteristics combined.

YEAR PLANTED | 2006 - 2014

WINE LIST DESCRIPTION

Alluring aromatics of citrus peel, white blossoms some waxy character and spice. Intense, multi-layered wine that is round and textured with tangy acidity and savoury finish.

Root Stock R110 & R99	Slope NW	Altitude 300m - 480m
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SOIL Clay-shale, quartz

TRELLIS SYSTEM

Echalas bush vines, Perold

GRAPE BALLING 21.8-23.8

BLOCKS sourced from: 7 different vineyards

TOTAL PRODUCTION 684 cases

MATURATION 10 Months oak	PICKING TIME Feb - March
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WINEMAKER Elizma Visser

ACCOLADES

Tim Atkin 2021 Report - 96 Points
James Suckling - 92 Points
Platter's Wine Guide 2024 - 94 Points

BLEND COMPOSITION

67% Roussanne	23% Grenache	10% Chenin Blanc
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Roussanne, being the predominant component in this blend, shows the ultimate complexity we can achieve with this variety on the Olifantsberg Mountain. However, Grenache blanc and Chenin blanc complement Roussanne extremely well to create the perfect blend.

VINEYARD

Our echalac vineyards are an important part of our story. These staked vines create a totally different micro-climate than our trellised vineyards. Lower temperatures within the micro-climate ensure better acidity and more aromatic grapes. Our vineyards grow within shale, schist and sandstone-based soils with an underlying clay layer. The fine balance and mineral-rich composition of our soils are reflected in the elegance and complexity of the fruit they deliver.

Alcohol	13.5%
Residual Sugar	2.5
Total Acidity	6.1
ph	3.40



www.olifantsberg.com

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