



# olifantsberg

## VINE TALKER

### ESTATE AND TERROIR



Olifantsberg, Breedekloof Valley Appellation



130 Ha (15 Ha vineyards), Established 2003



Continental dry climate with big diurnal variation, constant cooling winds



Drip irrigation from Reservoir (rain and snow)  
350 - 400 mm rainfall



300m - 470m above sea level



Slope

North to North-West facing



**Star Varieties:** Roussanne, Grenache Blanc, Syrah, Grenache Noir, Carignan, Chenin Blanc, Mouvedre

**Age of Vines:** Oldest 1982

**Rootstock:** Richter 99, Richter 110

**Clone:** Refer to tasting sheets.

**Trellis:** Echalias, Bush Vine, VSP - Estate grown

### SOILS

Clay-rich Shale  
Ancient Schist  
Ancient Quartz



**Farming:** Pioneering regenerative and organic practices working with nature. Alien vegetation removal. Natural pest control with insects. Thick cover crop 'carpets' of peas, radish, legumes. Irrigation controlled by soil moisture probes.



CERTIFIED  
HERITAGE  
VINEYARDS





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### CELLAR APPROACH

Viticultural Winemaking Approach: Elizma Visser emphasizes a significant focus on vineyard management, where meticulous care and nurturing of vines are paramount to creating unique micro-climates for climatic stresses like Echalas vines - where they are leading the way in harmony with Mother Nature. In the cellar, the philosophy is to adopt a minimal intervention strategy, which includes: No new oak barrels, No inoculation, Cold Soak, Cool Ferment.



### VESSELS

Concrete Egg  
Stainless Steel Tanks  
French Oak (neutral)  
Foudres



Hand pruned, hand harvested. Community upliftment, education through employment. Conservation of Rynosterveld fynbos and biodiversity of life: leopard, caracal, steenbok, abundant bird species.



Yeasts

Indigenous and Wild Yeast

**Filtering:** Yes, gently

**Fining:** Yes, as needed

**Vegan Friendly:** Yes

**Closure:** Screwcap, Cork (Vinc+)

**Bottles:** Recycled locally made glass

Lightweight bottles (from 395g)

