

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE CAROLINE RIEBEEKSRIVIER

VINTAGE: 2020

AVERAGE TEMPERATURE: 17.9°C

RAINFALL: 556.88mm

HARVESTING BEGAN: 30/01/2020 (Marsanne)

HARVESTING ENDED: 10/02/2018 (Piquepoul Blanc)

ORIGIN OF FRUIT: Riebeeksrivier (Swartland)

SOIL TYPE: Shale

YIELD: 11.5ton/ha

CULTIVAR / BLEND: 38% Marsanne, 22% Roussanne, 18% Chenin blanc, 17% Piquepoul Blanc, 5% Viognier

IN THE VINEYARD: Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on South facing slopes at elevations of 350 – 400m above sea level. The oldest Chenin Blanc bush vines were planted in 1987, and more recently a small parcel of Chenin Blanc was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échalas trellised (vine trained on its own wooden stake).

The 2020 blend includes the maiden harvest of Piquepoul Blanc – a variety renowned for its high natural acidity grown primarily in the southern Rhone Valley and Languedoc regions of France. This was also the 1st commercial production of Piquepoul Blanc in South Africa.

VINTAGE NOTES: Higher rainfall saw the region recovering from the challenging drought period. Favourable climatic conditions during the growing season, with early flowering and fruit set resulting in an early harvest. The moderate ripening conditions and healthy canopies delivered excellent fruit with beautiful flavours.

WINEMAKING: The fruit was harvested by hand at optimal ripeness and transported to the cellar in refrigerated trucks. The grapes were whole bunch pressed and the juice settled overnight before fermentation and maturation in a combination of older French oak foudre, 3rd & 4th fill 500ℓ puncheons and stainless steel (35%). The wine spent 11 months on the lees before being blended and bottled.

TASTING NOTES: Aromatics of stone fruit with a nutty marzipan & hints of oak apparent too.

The palate reflects the time the components of this blend spent in wood – with a broad, creamy spiciness that complements the peach, quince and gooseberry fruit flavours. Clean, structured and powerful, the wine is kept in check with an acid freshness. Lovely texture with good palate weight, the wine promises – and delivers – an elegant, creamy long and enjoyable mouthful.

Alc: 13.5% | TA: 5.6 g/ℓ | pH: 3.16 | RS: 4.3 g/ℓ

