

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER

VINTAGE: 2023

AVERAGE TEMP: 17.4°C

RAINFALL: 763.7mm

HARVESTING BEGAN: 02 February 2023

HARVESTING ENDED: 13 February 2023

ORIGIN OF FRUIT: Riebeeksrivier (Swartland)

SOIL TYPE: Decomposed shale with a clay sub-soil

CULTIVAR / BLEND: Chenin Blanc (100%)

YIELD (t/ha): 5.74 ton/ha

IN THE VINEYARD: The Riebeeksrivier farm is located on the slopes of the Kasteelberg, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the Rhône-like shale soils, is powerfully expressed in the fruit, producing wines of exceptional character. Two bushvine vineyards planted in 1988 and 2013 on south-facing hillsides at elevations ranging from 350 to 400 metres above sea level produce fruit with exceptional intensity and flavour, balanced by bright acidity and length.

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with reasonably even budding starting slightly earlier than the previous year. Warm weather persisted throughout the growing season, resulting in an overall lighter harvest in the majority of regions. Heavy rains early in December provided much relief and ensured that the vines were in good condition prior to harvest. For most of the season, the conditions were great, and the fruit quality was exceptional. Unusually heavy and sustained rains in March posed some issues for later-ripening regions and varieties. Overall, a high-quality vintage promises to produce some remarkable wines.

WINEMAKING: The grapes were handpicked and refrigerated before whole bunch pressing the following day. Following overnight settling, 55% of the free run juice was transferred to stainless steel tanks, with the remainder going to French oak puncheons (9% new) and foudres, where spontaneous fermentation took place. Before being blended and bottled, the wine was aged for 7 months on fine lees, during which time partial MLF (10%) occurred.

TASTING NOTES: Nectarine, quince and citrus notes mingle on the nose, underpinned by a subtle chalk or hot stone aroma. Harmony and balance are the overriding characteristics of this wine in the mouth. Rich and rewarding, the vibrant fruit – apricot, bright nectarine and poached quince – are subtly framed by creamy oak and a leesy breadth. The integration of fruit and oak is seamless and both are livened by the fresh tang of acidity. Structured and characterful, the palate retains a lightness and gentle vivacity. Balanced and long with a zesty citrus note on the tail.

Alc: 13.5% | TA: 6.5 g/ℓ | pH: 3.26 | RS: 4.5g/ℓ

