

ALBERTUS NV 500ml (HANEPOOT)

HISTORY

This vineyard was planted in 2010 opposite the Compagniesdrift building. It was classified as a single vineyard in 2019 bearing the name ALBERTUS. The name pays tribute to two mentors that played a tremendous role in the success of Compagniesdrift as a business.

VINIFICATION

This wine is classified as a NON-VINTAGE as the wine used in producing the ALBERTUS, is made from grapes produced in two vintages. Most of the grapes are from the 2021 harvest.

Grapes were hand-picked on 19 May 2021 at 30 Balling. Due to the higher temperatures that were experienced later in the season, better sugar accumulation was obtained compared to previous seasons.

After picking the grapes in crates, the whole bunches were added in an open top fermenter. Fermentation with the skins was allowed for 2 days after which the skins were pressed by using a basket press. The juice was transferred to tank and allowed to ferment until 14 Balling.

The wine was racked from its lees and blended with a component that was aged in barrels for 18 months. This component adds to the structure of the wine.

TASTING NOTES

Distinct aromas of the Muscat grapes such as Turkish delight and rosewater with hints of fresh ginger accompanied with apricot, citrus and marmalade notes come to mind on the nose. On the palate the wine shows a great balance between acidity and fruit sweetness with a fine tannin structure extracted during maturation in barrel. On the finish a pleasing bitter grapefruit aroma ensures that the wine stays in the mouth long after the first sip.

ANALYSIS

Alcohol:	10.42%
RS:	107.65g/l
pH:	3.36
TA:	8.08g/l

IDEALLY SERVED AT

13° - 14° C

COMPLEMENTS

This wine could be enjoyed on its own or paired with a variety of cheeses.

WINEMAKER

AltusTreurnicht

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