



THE GRAPESMITH DIE KLUISENAAR 2020

Wine of Origin Stellenbosch

Style of Wine: A classic blend of Marsanne and Roussanne.

Grape varieties: Marsanne 58 % | Roussanne 42 %

Barrels: 4

Background

The legend of the Hill of Hermitage, situated on the picturesque banks of the Rhône River in France, traces its roots back to the 13th-century Crusades. Gaspard de Sterimberg, a wounded knight, sought solace on the hill to recover from his battle injuries. Planting vines and leading a hermit's life, his legacy is immortalized by the Chapel of Saint Christopher atop the Hermitage hill. The Crusader's cross, sandblasted into the glass, symbolizes Die Kluisenaar (Hermit in Afrikaans), connecting it to the origin of the traditional white Hermitage blend of Marsanne and Roussanne, the first blend of its kind in South Africa.

Roussanne Winemaking

Roussanne ripens very rapidly and requires meticulous monitoring to ensure harvest is done at optimal ripeness. Grapes were harvested at 22° Balling on 27 February 2020 and showed beautiful flavour, body and texture. The grapes were harvested from a vineyard located high up on the cool south-west facing slopes of Simonsberg, then cooled overnight in picking crates. The grapes were whole bunch pressed early the next morning with only the gentlest pressing in order to yield delicate juice with refined flavours. The wine was fermented naturally in older 225 L French Oak barrels. The fermentation was quite warm to allow the yeast to make abundant glycerol. The wine spent a total of 11 months on the primary lees with occasional bâtonnage to stir up the lees. No MLF was allowed.

Marsanne Winemaking

Harvested on 10 February 2020 at 22° Balling from a cool site overlooking False Bay. The grapes were cooled down overnight to 5°C. The grapes were whole bunch pressed early the next morning with the juice taken directly into 225 L French Oak barrels for a spontaneous fermentation, utilising the yeast strains naturally occurring on the berries. The wine was left in barrel with minimal interference, apart from stirring the lees and topping up when needed. No malolactic fermentation was done, in order to preserve the primary fresh fruit aromas.

The Blending

This blend is known to make some of the longest living white wines in France. Something that the winemaker discovered is that often the half bottle left in the fridge for a day or two tastes even better, revealing enhanced flavors with aeration. This type of wine is not so much about the primary grape aromas, but a lot of the pleasure comes from the structure, palate weight and texture of the wine with a touch of the elusive minerality.

Tasting Notes:

A sophisticated white blend with a bright straw colour. The Marsanne brings out richness and texture with notes of citrus blossoms. The Roussanne with notes of quince and nectarine lends the wine elegance and aromatic complexity. A blend with a focused palate of fresh stone fruits and citrus followed by chalky minerality, oats and subtle oak. A wine that will age gracefully for several years.

Food Pairing:

The perfect accompaniment to poached lobster and fresh grilled seafood. Also pairs beautifully with an array of poultry dishes and can be excellently complimented by a good quality Gruyere cheese.

Serving Advice:

Serve in large glasses and allow to breathe. Do not over chill. Serve between 10 and 12°C.

Suitable for Vegans

Analysis:

Alcohol:	13.13% by volume
Residual Sugar:	1.83 g/l
Total Acidity:	5.55 g/l
pH:	3.31