



Maritimo 2021

In 1488, Bartolomeu Dias became the first seafarer to round the southern tip of Africa, marking the beginning of an era for the brave “Maritimos” who forged the shipping route to the East. Nearly two centuries later, the first grapevines also arrived by ship to the fairest Cape. Maritimo is a wine guided by the compass rose of adventure and testament to the boldness of these explorers, symbolising the spirit of seafaring and the introduction of grapevines to South Africa.

Wine of Origin: Western Cape

Style of Wine: Elegant Rhône-style red blend

Cultivars: Mourvedre 39% | Grenache Noir 26% | Marselan 19% | Syrah 16%

Production: 7 barrels

Winemaking

The Maritimo wine underwent a meticulous winemaking process featuring distinct techniques for each grape variety. Mourvedre grapes, harvested on April 1st at 21 Balling (°B), underwent destemming and 15 days of fermentation with gentle punch-downs, incorporating a portion with carbonic maceration lasting 2 weeks. Grenache Noir, picked on March 26 at 23.9°B, saw 26% whole bunches added to the fermentation, with daily pump-overs for 13 days. A small batch of Syrah and Grenache Noir underwent co-fermentation with 3-4 soft punch-downs by hand daily. Marselan, picked on March 26, underwent spontaneous fermentation with 2-4 soft punch-downs daily for 13 days. Syrah grapes from the “Mr Borio vineyard,” picked on March 29 at 22.6°B, underwent spontaneous fermentation using the submerged cap method, with 26% whole bunches lasting 10 days and one *delestage* during fermentation. All wine batches were aged separately in 225L French oak barrels for 15 months, primarily in older barrels, except for Grenache, which had a 20% portion aged in new oak. After blending, the wine spent 3 months in a concrete egg before bottling.

Blending

The art of blending Maritimo involves achieving the perfect harmony between Mourvèdre, Grenache Noir, Marselan and Syrah. Mourvèdre’s liveliness, paired with Grenache Noir’s fruitiness, creates a balanced blend, while Marselan adds depth and structure. The co-fermented Syrah and Grenache Noir bring nuanced complexity. The final blend spends 3 months in a concrete egg, allowing the individual batches to integrate before bottling. The outcome is a well-balanced wine exhibiting a smooth interplay of flavours and a lively structure.

Winemaker’s Description

This red blend has a dark ruby colour with a bright, translucent centre, showcasing youthful vibrancy. The rich nose offers forest fruit aromas, accompanied by subtle graphite and floral notes, reflecting the complexity of the four grape varieties. Juicy red fruits, like raspberry and red currants, blend together with earthy, dried Fynbos characters. Subtle oak and balanced acidity contribute to a refined, polished texture. On the palate, it delivers refreshing acidity, elegant precision, and a lingering finish with berry fruit notes and a silky texture.

Serving Suggestion

Pair this red blend with grilled lamb chops, roasted duck, or mushroom risotto. The wine’s balanced profile and subtle spiciness make it versatile, enhancing both red meat and savoury vegetarian dishes. For a lighter pairing, consider serving it with grilled vegetable skewers or a spinach and feta salad. As for serving advice, pour the wine into large glasses to allow it to breathe and fully express its aromas. Serve it between 16 and 18°C for optimal enjoyment.

Analysis: Alc 12.45 % (labelled as 12.5%) | RS 2.2 g/l | TA 6 g/l | pH 3.28

