

100% Sauvignon Blanc



## TASTING NOTES:

Beautiful nuances of tropical fruit on the nose supported by cut grass flavours in the back ground. The initial taste is sweet and round due to the yeast cell autolysis. The sweetness is well supported by tones of tropical fruit and ripe peaches which ends nice and dry.

## IN THE CELLAR:

Machine harvested during night, skin contact for 4 hours before pressing. Juice was settled clearly before racking to fermentation tank. First inoculation with Non Saccharomyces yeast (*Torulasporea delbrueckii*). This yeast enhances mouth feel and gives body. After 48 hours re inoculated with Saccharomyces yeast (Vin 7) to complete the fermentation process. Extended lease contact given in order to gain more body / sweetness through yeast cell autolysis.

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ALCOHOL VOLUME	13.03%
RESIDUAL SUGAR (IN G/L)	1.4
pH	3.29
TOTAL ACID (IN G/L)	6.1

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The Winery Range expresses the boldness with which the winery embraces change, while still honouring tradition. Less laissez-faire than Slow Wine but more accessible than the premium Heritage Range, the Winery Range is our sensible middle child. What you see is what you get. Confident, dependable wines without pretensions.



100% Chardonnay



## TASTING NOTES:

Fresh nuances of dried apricots well supported by the butterscotch characteristics from the well-integrated wood components. These nuances are also carried through on to the palate while the fresh acidity supports the lingering aftertaste of the ripe fruit.

## IN THE CELLAR:

Juice not settled 100% clean. Want some fluffy leese for barrel fermented portion. 30% barrel portion fermented in New 225 L Gillet French oak. 70% Tank component fermented with French and Hungarian oak staves. Both components not inoculated with yeast but completed spontaneous fermentation. 2 components blended after 3 months on the lease and then bottled.

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ALCOHOL VOLUME	13.00%
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RESIDUAL SUGAR (IN G/L)	2,3
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pH	3.48
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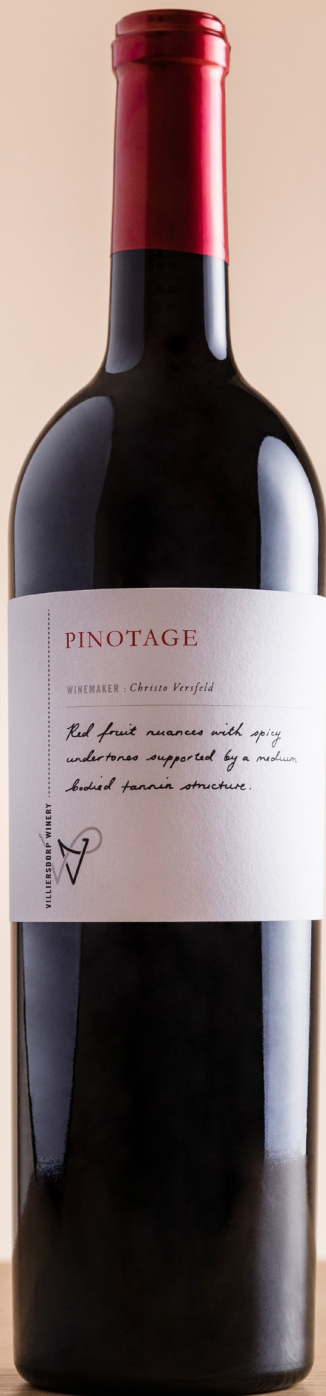
TOTAL ACID (IN G/L)	5,5
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100% Pinotage



## TASTING NOTES:

Red fruit and plum nuances on the nose with subtle spices in the background. The medium bodied tannin structure gives a balanced feeling on the palate while supporting the plummy and spicy fruit with some cedar notes in the background. The dry finish keeps lingering on the palate while you pour the second glass of pure enjoyment.

## IN THE CELLAR:

Since it is very important to harvest Pinotage at optimum phenolic ripeness, we kept a close eye on the ripening of this specific block. The grapes were harvested early in the morning by machine and delivered at low temperatures to the winery. 3 days of cold maceration were done with short pump overs. On day 3, spontaneous fermentation began and more vigorous pump overs were done in the initial stages of fermentation. The wine was racked of the skins at 6° Balling and the skins pressed. MLF were done in new and 2nd fill French Oak barrels.

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ALCOHOL VOLUME	13.24%
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RESIDUAL SUGAR (IN G/L)	2,1
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pH	3.37
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TOTAL ACID (IN G/L)	5,4
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### TASTING NOTES:

White pepper and spice on the nose with subtle oak and prune nuances in the background. The ripe fruit on the palate is well supported by the soft integrated tannins and oak.

### IN THE CELLAR:

Grapes harvested at optimum phenolic ripeness in order to secure ripe tannins for ageing. After 36 hours of cold maceration on the skins, the juice was inoculated with a yeast sourced from the Rhone Valley in France. The wine spent 9 days on skins before being pressed and aged in 2nd and 3rd fill French oak barrels for 11 months.

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ALCOHOL VOLUME	14.62%
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RESIDUAL SUGAR (IN G/L)	2,1
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pH	3.59
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TOTAL ACID (IN G/L)	5,2
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## TASTING NOTES:

This fruit bomb of a Cape Ruby shows great nuances of Christmas pudding and red fruit on the nose. The sweetness is carried through on the palate and well supported by the integrated alcohol together with cedar and cigar box notes. The lingering aftertaste might make you think about another glass or two for enjoyment.

## IN THE CELLAR:

Grapes were harvested at optimum ripeness to ensure ripe but not overripe flavours. Cold maceration were given for 4 days in an open fermenter with regular pump overs conducted in order to extract good colour and fruit. After inoculation, the wine spent another 3 days on the skins before fortification took place at 12.5° Balling. The wine spent 22 months in older French oak barrels and on long Hungarian oak staves in tank.

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ALCOHOL VOLUME	16,24%
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RESIDUAL SUGAR (IN G/L)	98,6
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pH	3,41
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TOTAL ACID (IN G/L)	5,1
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### TASTING NOTES:

Very pleasant nuances of apricots and dried fruit on the nose. These flavours are carried through onto the palate and linger in the mouth supported by the well-integrated spirits and acidity. Enjoy during winter to warm up the body... Or in the summer with crushed ice and lemon.

### IN THE CELLAR:

The grapes were left longer on the vines in order to increase sugar levels and to enhance flavours. The grapes were handpicked and crushed and left on the skins for skin contact for 24 hours before draining the free run juice onto the spirits for fortification. The wine was filled to full tanks in order to ensure a good integration of fruit and spirits.

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ALCOHOL VOLUME	15,69%
RESIDUAL SUGAR (IN G/L)	174,7
pH	3,12
TOTAL ACID (IN G/L)	6,5

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