

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE PAREL VALLEI FARMSTEAD MERLOT

VINTAGE: 2018
AVERAGE TEMPERATURE: 17.6°C
RAINFALL: 654mm
HARVESTING BEGAN: 19 February 2018
HARVESTING ENDED: 19 February 2018
ORIGIN OF FRUIT: Stellenbosch
SOIL TYPE: Deep clay soils
CULTIVAR / BLEND: 100% Merlot
YIELD (t/ha): 7.8ton/ha

IN THE VINEYARD: Johann Rupert, the proprietor of Anthonij Rupert Wyne, has taken a personal interest in this parcel of fruit because it is actually planted in his backyard. This perfumed wine is produced by a small block of Merlot planted at high-density in residential Somerset-West. Deep clay soils and strict canopy management of vertically trellised vines provide consistency in the character and flavour of the grapes and wine.

VINTAGE NOTES: Due to a prolonged drought, possibly the worst in 100 years, the 2018 harvest season proved particularly challenging. The dry weather throughout the season had some benefits, as vines were healthier, with few or no pests and diseases observed. Because of the water stress, the berries were much smaller than usual, resulting in a reduced harvest. Smaller berries have good colour and flavour intensity, and the 2018 vintage is expected to be of high quality due to the cooler weather during harvest.

WINEMAKING: The grapes were hand-sorted and fermented in 225 L new French oak barrels. Following fermentation, extended skin contact allowed for an additional 10 days before pressing the wine, bringing the total number of days on the skins to around 45. The wine underwent malolactic fermentation in the same barrels. Finally, it was aged in the same new French oak barrels for 24 months before being bottle-aged for another 24 months.

TASTING NOTES: Aromas reminiscent of Christmas pudding – spice, dark plum, cherry and berry fruit. Hint of mint too. That lively spice and plum pudding interplay continues in the mouth. The palate is compact and cohesive rather than big, bold and full bodied. The oak counters the ripe fruit, providing backbone and staying power with an impressively long, dry finish.

Alc: 13.5% | TA: 5.0g/l | pH: 3.46 | RS: 2.4 g/l

