

33 1/3 RPM 2017

Vintage: 2017 ABV: 13.5%

Cultivar: Chenin 40%, Roussanne 40%, Grenache Blanc 10%, Viognier 8%, Verdelho 2%

Style: Southern Rhone style, aromatic, textured, layered

Area of origin: Western Cape

Vineyards: The grapes are sourced from vineyards in the Piekenierskloof region, with low yields the norm. Each component was picked and handled separately. The vineyards were harvested in late February with the grapes picked early in the morning to preserve flavour. The

bunches were de-stalked prior to crushing.

Winemaking: After a gentle pressing, the free-run juice settled for two days before being racked, and then the wines were cold fermented in stainless steel tanks. Each element was fermented separately. All the wine was left on fine lees before blending, and minimal cellar interference followed before final bottling.

Tasting notes: Layered hints of freshness and floral aromas extend into well-rounded malva savory peach and

fresh pear and pineapple flavors, and a soft, white tannin finish.

ABV: 13.5% pH: 3.37 RS: 3.56g/ltr

Cape White Blend Report: 90 points

Decanter World Wine Awards: 92 Points

Tim Atkin South Africa Report: 90 points

IWSC: Silver Medal

