

## 45 RPM 2016

**Vintage:** 2016 ABV: 13.0%

**Cultivar:** Grenache Noir 36% Cinsaut 32% Mourvedre  
26% Tannat 6%

**Style:** Northern Rhone style, plush, succulent, aromatic

**Area of origin:** Western Cape

**Vineyards:** The grapes are sourced from Piekenierskloof vineyards with low yields. Harvesting occurred in early March. Each of the components were picked at optimum ripeness allowing the tannin influence to peak before picking

commenced. Harvesting occurred in the early morning to preserve freshness and flavour, and the bunches were de-stalked prior to crushing.

**Winemaking:** Low pressure crushing occurred, and fermentation took place on the skins in stainless steel tanks for 10 days with pump overs 3 times a day. Each component was fermented separately and blended afterwards.

**Tasting notes:** Blackberry, sweet dark fruit on the palate with

hints of cloves and aniseed. Well balanced with elegant integrated tannins. A smooth, long finish with lingering olive and black fruit flavours.

**ABV: 13.0% pH: 3.42 RS: 2.41g/lit**

**Sakura Women's Wine Awards Japan: Gold Medal**

**Tim Atkin South Africa Report 2018: 90 points**

