



STRANDVELD

VINEYARDS

This Rhône blend pays homage to Prince Henry the Navigator – the Patron of early Portuguese exploration. Like us, he had a passion for exploring the secrets around Africa's southernmost tip.

VINTAGE

Winter and Spring 2013 and the Summer of 2014 were the wettest on record since 1905 with a recorded total of 879 mm from 01 August 2013 - 31 July 2014. November was extremely wet with 150mm rainfall. December was humid and January did not have the normal southeasterly winds but did have 100mm of rain. These conditions were not the typical Mediterranean climate normally experienced. Fortunately our stony gravel soils drain quickly and February and March were dry and cool so our grapes were still healthy. The resulting conditions produced fresh wines with a 1% lower than usual alcohol level.

GRAPE VARIETIES

59% Syrah, 34% Grenache, 6% Viognier, 1% Mourvèdre

AGE OF VINES

11 years

VINIFICATION

The grapes were harvested over a 5 day period (first Shiraz followed by Grenache then Viognier and finally Mourvèdre) prior to co-fermentation. Fermentation temperatures were controlled between 22 and 26°C with a total of 21 days skin contact during fermentation. Pump-overs were effected thrice daily. This special blend was matured for 18 months in 100% French oak 300 litre barrels. Mostly second and third fill barrels were used.

WINE ANALYSIS

Alcohol 13.27%; Residual Sugar 3.1g/litre; Total Acidity 5.3 g/litre; PH 3.44

TASTING NOTE

Aromas of cool-climate spice with white pepper and cloves. Floral hints courtesy of the Viognier. The spiciness carries through to the palate and is complemented by black berry flavours. The Grenache contributes juicy red berry fruit, dried-peach tannins and a long finish.

STRANDVELD THE NAVIGATOR 2014