



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

After a very long wet and cold winter, the spring of 2014 showed good promise. Our hopes for a decent yield were given a blow by an unseasonal cold front in the middle of November. Gale force winds with ice rain caused damage in the middle of our flowering season. The rest of our summer season was dominated by dry East winds. The smaller crop and dry conditions contributed to earlier ripening of the harvest. Our harvest commenced on the 2nd of February, one week earlier than normal. Healthy grapes with smaller berries and less juice were the norm.

"In the cellar we have wines with an abundance of clean, ripe fruit and higher extraction owing to the lower yields and optimum ripeness, all in all it's a case of less is more!"

GRAPE VARIETIES

58% Shiraz, 26% Grenache, 9% Mourvèdre, 7% Viognier

AGE OF VINES

12 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 14.2%; Residual Sugar 2.8 g/litre; Total Acidity 5.9 g/litre; PH 3.5

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 2015