



# STRANDVELD

## VINEYARDS

ELIM • CAPE AGULHAS • SOUTH AFRICA

strandveld refers to the coastal belt of land which straddles the coastline around Africa's southernmost tip at Cape Agulhas. This confluence of maritime climate, varying sites and soil types creates the diversity of terroir that distinguishes the wines of strandveld.

driven by a deep passion for premium quality wines and the spirit of discovery, strandveld vineyards stands proudly as the southernmost winery in Africa. Unique in every sense of the word, our wines reflect their wild origins of diverse terroir and a maritime climate through remarkable complexity and singularity.

## STRANDVELD

### THE NAVIGATOR 2020

*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

The growing season for the 2020 harvest started with a normal cold winter in 2019, this was followed by a very dry spring and less wind than normal. Conditions were looking good until we were hit by a late cold front on 28 October 2019. The front hit us at full force coming straight of the Arctic Ocean, along it brought a hail storm with stones the size of Shiraz berries driven by a gale force South West wind which ripped the leaves and shoots of our vines. Within 10 minutes the damage was done, our potential crop was reduced to halve. In the middle of January 2020, a Black South Easter tormented us for 10 consecutive days, accompanied by 115mm of rain and very high humidity. This caused berry burst on the early cultivars like Sauv Blanc and Pinot noir, luckily our red cultivars were only in early stages of veraison and was not so badly affected. By the 4th of February harvest was in full swing and despite my worries the grapes came into the cellar with no sour rot and only a small percentage of botrytis. The average temperature for February was 21.3° Celsius, this is 0.8°C warmer than the average for the last 16 years. Despite the challenging conditions, the resulting low yield of 2.3 ton per hectare harvested in February and March made amazing wines.

#### GRAPE VARIETIES

70% Shiraz, 26% Grenache, 4% Viognier

#### AGE OF VINES

15 years

#### VINIFICATION

The grapes were harvested over a 5 day period (first Shiraz followed by Grenache then Viognier) 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 twice daily. This special blend was matured for 18 months in 100% French oak, in a combination of 300 and 500 litre barrels. 30% new, the balance made up of second and third fill barrels

#### WINE ANALYSIS

Alcohol 14.31% / Residual sugar 2.5 g/litre  
Total Acidity 5.2 g/litre / pH 3.56

#### TASTING NOTE

Dark garnet red, showing perfect integration of the four cultivars coming together as one. Layers of coriander, black pepper, tobacco leaves, and cherry aromas combine with dark chocolate, fine tannins, and a slight savory, salty finish that lingers on the palate.

