



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.

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THE NAVIGATOR 2021

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 started with a very good Winter with enough cold units and good rain, but when Spring set in, the Winter unfortunately didn't stop. It was still cold and wet with lots of rain in the Cape South Coast region in November, which is not at all ideal during flowering season and so many wet days created the right conditions for the development of severe Downy Mildew throughout the region. This can have a devastating effect on the canopy and in the grape bunches and can cause a dramatic loss of the crop. Our vines were still sensitive after last year's hail damage, their reserves were not what they should have been and fertility in the buds was less than ideal. Add to that the cold, wet, windy conditions during flowering season and then the Downy Mildew. The resulting small crop made intense wines with loads of fruit and concentration. Harvesting was almost 10 days late and we only picked the Shiraz and Grenache in the middle of March and the Viognier and Mourvedre 10 days later

GRAPE VARIETIES

49% Shiraz, 22% Grenache, 19% Mourvèdre 10% Viognier

AGE OF VINES

19 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 13.28% / Residual sugar 2.6 g/litre
Total Acidity 5.6 g/litre / pH 3.55

TASTING NOTE

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

