



THE WINERY OF
GOOD HOPE

NAME	The Winery of GOOD HOPE	
VARIETAL	Cabernet Sauvignon (60%) / Merlot (40%)	
VINTAGE	2007	
APELLATION	Stellenbosch, South Africa	
ANALYSIS	alcohol	13.5 % by volume
	total acidity	5.5 g/l
	pH	3.6
	residual sugar	2.02 g/l
PRODUCTION	6 500 (12 x 750ml.) cases	



VINEYARDS & HARVEST

Mature, trellised vineyard predominantly in the Helderberg Mountain area of Stellenbosch. Selected from several vineyard blocks (covering about 12.5 hectares in total), on decomposed granite soils overlooking the Ocean. These slopes benefit from the moderating factor of the maritime breezes, as well as an altitude of 3 - 400m above sea level.

2007 saw a heat-wave early in the season followed by a distinctly cool stretch, after which we were able to pick in excellent conditions. Green harvest thinning had been carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 45 hl / ha). All hand harvested.

VINIFICATION

Picked at sunrise and early morning, crushed and destemmed into separate fermenters. Cold soaked for several days on the skins to promote fruitiness, colour and flavour. Fermented for 12 days, until dry, using regular pump-overs throughout. Micro-oxygenation in tank post alcoholic fermentation. Malolactic fermentation with the wines still on the lees. Pressed juice kept separately from free-run juice, matured and micro-oxygenated separately, before final assembling. No barrel maturation.

WINEMAKER'S COMMENTS

Combining Old-world style tannins with New World style fruit is one of the things Cape wines do best. This example has characteristic Stellenbosch minerality, structure and depth, but with some delightful ripe dark fruit & cherries -and an overall balanced nature which promotes easy drinkability. The ultimate test is can you drink a bottle on your own ? Answer this when you're onto your second...