



THE WINERY OF  
**GOOD HOPE**



VINTAGE	2008
NAME	<b>TWOGH GRANITE RIDGE RESERVE</b>
BLEND	Shiraz 86%, Carignan 7%, Grenache 5%, Mourvedre 2%
APPELLATION	Coastal (Swartland & Stellenbosch)
ANALYSIS	alcohol 14.5 % by volume total acidity 5.2 g/l pH 3.67 residual sugar 1.9 g/l
PRODUCTION	200 (12 x 750ml) cases

---

#### VINEYARDS & HARVEST

**SWARTLAND – PERDEBERG MOUNTAIN** : Each of the 4 vineyards is located on South-Westerly & Westerly slopes of the Perdeberg Mountain. Situated 70 kms as the crow flies directly North of Table Mountain and in close proximity to the cooling maritime breezes and the very cold waters of the South Atlantic. Notwithstanding these influences, this remains a hot-climate area. The Shiraz and Grenache vary in age from 10 to 21 years old, the Mourvèdre & Viognier 7 to 9 years -all children of the new South Africa. The Carignan is 35 years old. Yields were very low, at 23 - 25 hl per hectare. All bushvines; no irrigation. All grown on decomposed granite soils.

**STELLENBOSCH – HELDERBERG MOUNTAIN** : Mature, trellised vineyard in the Helderberg Mountain area of Stellenbosch. Selected from a single vineyard block (covering about 1 hectare in total), on decomposed granite & clay soil overlooking the Ocean. This slope benefits from the moderating factor of the maritime breezes, as well as an altitude of 3 - 400m above sea level. Cropped at +/- 40 hl / ha. All hand harvested. 2008 was a dream vintage –a cold winter, excellent Spring rainfall, even flowering and then lots of sunshine during the summer. Even better, the evenings were cooler than usual, allowing a longer ripening season than usual, giving wines with more elegance and great balance.

---

#### VINIFICATION

Each block picked by hand at sunrise or early morning, hand-sorted, crushed and destemmed into separate fermenters. Cold soaked for several days on the skins to promote fruitiness, colour and flavour. Fermented for 10 - 12 days, until dry, using regular pump-overs throughout. Carignan & Grenache co-fermented. Micro-oxygenation in tank post alcoholic fermentation for each batch. Malolactic fermentation in barrel (all small, Burgundian coopered barrels, ¼ new the rest 2<sup>nd</sup>, 3<sup>rd</sup> & 4<sup>th</sup> fill) with the wines still on the lees. Pressed juice kept separately from free-run juice, matured and micro-oxygenated separately, before final assembling. Stellenbosch tank matured separately, blended 2 months prior to bottling. The Stellenbosch fruit adding fresh minerality to the spice, vibrancy and texture of the Perdeberg juice.

---

#### WINEMAKER'S COMMENTS

This wine is a celebration of what our team can do best. Combining two of the great Terroirs of South Africa, amazing vineyards & awesome fruit –made predominantly from the up-and-coming super-star varietal in the Cape : Shiraz. The flair, panache and individual talent of this wine make it a stand-out player at its price level. It may be rich, it may be youthful but it has the temperament and the restraint of a class act.