



THE WINERY OF
GOOD HOPE

VINTAGE	2009
FEATURE	Oceanside
BLEND	Cabernet Sauvignon (73%) / Merlot (27%)
APPELLATION	Stellenbosch, South Africa
ANALYSIS	alcohol 14 % by volume total acidity 5.2 g/l pH 3.7 residual sugar 4 g/l
PRODUCTION	4 000 (12 x 750ml) cases



VINEYARDS & HARVEST

Mature, trellised vineyard 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.

2009 was a truly amazing 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, with harvest of the last block of Cabernet being at the beginning of April (compared with 10th March in the 2010 vintage). The quality of fruit in 2009 was exceptional throughout the Cape and this wine reflects the benefits of such natural balance.

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 and sorted by hand.

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, with natural wild-yeast, 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. 50% of the wine was matured in 4th fill barrels, to develop fuller tannins and depth of palate. The tank component retaining the fruit-driven character of this range.

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 red fruit & cherries -and an overall balanced nature with a supple texture which promotes easy drinkability. The ultimate test is can you drink a bottle on your own ? Answer this when you're onto your second...