

The Winery of Good Hope



Stellenbosch (see Helderberg map) ▪ Est/1stB 1998 ▪ Open by appt ▪ Owners Alex Dale, Edouard Labeye, Ben Radford, Heather Whitman, Stephen Ludlam, Andrew Openshaw & Craig Smith ▪ Winemakers Ben Radford, Edouard Labeye, Guillaume Nell (2006) & Gus Dale, with Tubby May (Feb 2003) ▪ Viticulturist Guillaume Nell ▪ ±120 ha (cab, carignan, grenache, merlot, mourvèdre, pinot noir, shiraz, chard, chenin, sauvignon, viognier) ▪ ±850 tons 40 000 cs own label 50/50 red/white ▪ Postnet Suite 124 Private Bag X15 Somerset West 7129 ▪ thewineryofgoodhope@thewineryofgoodhope.co.za ▪ www.thewineryofgoodhope.com ▪ **T 021-855-5528** ▪ F 021-855-5529

Final consolidation of four production sites and a ±1 000-barrel maturation cellar by the end of this year will constitute the 'transformation' (says MD Alex Dale) of this quality Helderberg wine business. Joining the team is internationally schooled viticulturist/winemaker Guillaume Nell. A 'strategic focus on individual or unique blends, uncommon vineyard areas and unusual styles' in 2006 (including an old-vine Riesling and a Shiraz from Aussie partner Ben Radford's Eden Valley estate) raised the global profile. This continues with introductions of a premium Pinot, Viognier, (yet untasted) Viognier dessert wine and first-time Pinotage. A no-discount policy in a tough market has worked, with sales up a third, boosted by 'instant bestseller', the newer Winery of Good Hope range. As the guide went to press, an elated team prepared to announce a partnership with a major international wine family...

Radford Dale range

★★★★☆ **Gravity** Name derives from gentle, machinery-eschewing vinification. **03** seamlessly combined merlot, shiraz, cab, impressed with pure savoury vinosity in soft frame; **04** just bottled when tasted last ed, provisional ★★★★★; shd gain depth, complexity & intensity with time; clean, well defined flavours, promising. Partly barrel fermented, ±14 mths in wood.

★★★★ **Merlot** With Old World leanings, previewed **05** has lovely wild herb, violet, white pepper nuances, subtle, silky elegance. 18 mths Fr/Am oak. Elgin fruit. Merlot for grown-ups.

★★★★ **Shiraz 05** sashays back to the New World after glorious rhône-toned **04** (★★★★★). Latest has plenty of ripe dark fruit, an array of oak spices & smoky liquorice tones. Admirable definition achieved in warm vintage, but a wine for drinking rather than keeping.

★★★★ **Shiraz-Viognier** Co-fermented, which accounts for complete integration, harmony of **05**, previewed last ed, now finished wine. Brambleberries, white pepper, earthy notes, with a hovering fragrant lift from viognier. 14 mths mainly Fr oak, 40% new. Unfined/filtered. 15% alc well assimilated.

★★★★☆ **Chardonnay** Meticulous vvd selection & cellar care shows in **05**'s sleek, thoroughbred lines. Quite burgundian (not surprising, given Alex D's background) in its restraint, minerality, deep-seated peach & citrus flavouring. Yr Fr oak, portion new.

★★★★ **Viognier** new Always the unexpected from this team, ex-barrel **06** has more lavender, candied violet shadings than normal peach aromatics of variety. Ripe (15% alc) but not overblown, it offers exotic drinkability. Fermented new/2nd fill Fr oak.

Pinot Noir 05 sample last ed, provisional ★★★★★; medicinal & slightly astringent, delicate redcurrant flavours; plenty of elegance; Fr oak, none new. Dijon clone, Elgin & Sbosch fruit.

Black Rock range

★★★★★ **Red Blend** Range named after Swtland, source of bushvine fruit. Southern Rhône-inspired exotic blend, individual & compelling. **05** has different moods, aspects: lavender, scrub, blueberry; a salty liquorice & prosciutto explosion of flavour, long ultra-smooth finish. Mainly shiraz, carignan (60/23), rest grenache, mourvèdre, viognier. Two-thirds oaked, mainly Fr, some new.

★★★★★ **White Blend** Distinctive assemblage dominated by 40 yr old bushvine chenin. Beautifully integrated & fragrant **05** shows deeply rich citrus, tropical fruit, yet a persistent minerality that refreshes, is food compatible. Fr barrel fermented, 15 mths matured. Qtr chard, dab viognier.

Vinum range

★★★★★ **Chenin Blanc** From old Hldrberg bushvines; **06** work in progress mid-2006 but already showing expected class, concentration: tropical fruit, some citrus; curvaceous body & variety's appetising acidic bite. **05** sample showed honey & apricot with generous acidity, nascent complexity.

Cabernet Sauvignon 04 (★★★★★) previewed last ed, now sleek & polished; cassis, dark choc, vanilla spicing & a satin textured accessibility, despite the underlying structure. Yr 70/30 Fr/Am oak. Elegant **03** (★★★★★) sleek, mouthwatering, harmonious.

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Cabernet Sauvignon-Merlot ★★★ Unashamedly fruit-driven **06** sample has perfectly ripe red berries, juicy structure, soft tannins, lovely drinkability. Equal blend. Following pair of samples new: **Pinotage** Ripe dark fruit at core of **06** given a savoury shading by oak.

Tannins busy integrating, difficult to rate mid-2006 – ★★★? **Pinot Noir** ★★★★★ Though work in progress, **06** already textbook styling: elegant structure, piquant red berries, underbrush, hints of other nuances to come. Elgin vyds. **Chardonnay** ★★★ **06** is that rare creature, unoaked chard with character: peach/tropical tones, rounded fresh-fruity mouthfeel. This & next screwcapped. **Chenin** ★★★ Just-bottled **06** shows crunchy apple/pear freshness in a light, food-friendly format. Bone-dry, with perky 7.1g/l acidity.

New World range

No new vintages tasted for this ed. **Shiraz** ★★★ **05** boiled sweets & smoky 'matchstick' nose/palate, meaty hint. In same uncomplicated vein as pvs. This, next, a sample last yr.

Sauvignon Blanc ★★★ **05** hot-climate sauvignon with slight topical pineapple & lunchtime pleasing 12% alc. **Cabernet Sauvignon-Merlot** ★★★ **03** medium bodied 60/40 blend, smoothed for readiness by wild strawberry/plum fruity sweetness. **Shiraz-Pinotage** ★★★ **04** peppery, easy-going 60/40 partnership. Substantial, expressive flavour richness, warmingly long. Unoaked. **Semillon-Chardonnay** ★★★ Satiny **04** unwooded 60/40 mix; flavoursome waxy lemon intensity, gd zippy length. WO W Cape.

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