



AROMA PROFILE - A lingering and vibrant mousse brings to the surface flavours and aromas of lime leaf, brioche, and roasted almonds, with hints caramelized green apple, citrus and ripe strawberry. The elegant mouth feel ends off with a fine and fresh minerality.

TERROIR – Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day & cool night air flowing down the mountain, resulting in even ripening of the berries & good natural acidity. The macro climate is maritime, with cold wet winters & sunny warm summers.

VITICULTURE - The vineyards are meticulously cared for by hand. The crop is reduced to ensure maximum quality. Organic and biodynamic practises are employed by not using any pesticides, herbicides or chemical spray.

VINIFICATION – The grapes were whole bunch pressed and only the free run juice was used. The wine was fermented in stainless steel tanks, after which it was matured, hand riddled on the lees for 40 months, before disgorgement.

ORIGIN – Stellenbosch

WINEMAKERS – Jasper Raats & Hendrien de Munck

Alc: 12.70% ; RS: 2.7 g/l ; TA: 6.8 g/l ; pH: 3.20

AWARDS – Platter 4 Stars 2017-2020 | 92/100 Tim Atkin 2018 & 2019 |

“We have been blessed with beautiful land and our aim is to facilitate its expression through our wines”