

Misterie 2015



AROMA PROFILE – This extraordinary vintage delivered a complex, well balanced and medium bodied wine with a savoury nose and slight cedar, boysen- and blueberry character. Ripe, yet soft tannins complement the flavour of plump dark red fruit and ripe black cherries and a lingering, but fresh finish.

TERROIR – Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. It has a high iron content that carries through into a clay subsoil. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool air at night flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and sunny warm summers, with the Helderberg ward being not only the coolest in the Stellenbosch region, but also the least windy.

VITICULTURE – The two vineyards are meticulously cared for by hand. The crops are selected and reduced to ensure maximum quality. Biodynamic (organic) practices are followed and therefore no herbicides or chemical sprays were used in the production of these grapes.

VINICULTURE – Meticulous hand sorting before fermenting naturally for 18 – 20 days, and then pressed. This wine has been matured in French oak barrels for 24 months and 12 months in the bottle. It will continue to develop over the next 20 – 25 years.

ORIGIN – Stellenbosch

WINEMAKERS – Jasper Raats

Alc: 14.35%; RS: 1.6 g/l; TA: 6.4 g/l; pH: 3.36

AWARDS - 93/100 Tim Atkin / 4 ½ * Platter Guide 2020 / 93+/100 Anthony Mueller Wine Advocate 2019 / 91/100 Christian Eedes Wine Magazine

“The Misterie to me proves that the Cape can produce Merlot based blends of international acclaim without being too exuberant.” - **Marc Almert - World Champion Sommelier 2019**

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