



ALONG THE WESKUS

# SAKKIE MOUTON

## FAMILY WINES

### Revenge of the Crayfish

#### Chenin Blanc 2020

Grapes were hand harvested early in the morning, then taken to the cold room and cooled down for one night. This is done before being whole bunch pressed the next morning and left to settle for twelve hours without any addition of enzymes except for a little Sulphur. The clear juice was then racked off and taken to 3rd and 4th fil 228L barrels for fermentation. Natural fermentation ensued for four weeks. After fermentation was completed the lees was regularly stirred once a week for eight months. Post fermentation carried out over a period of eight months on the gross lees before being bottled unfinned and unfiltered.

W.O. Koekenaap

#### Terroir

These vineyards are located on well-drained, sandy-soils. Being 5km from the cold Atlantic ocean it receives a cooling effect that moderates temperatures in this region.

#### Tasting Notes

Nose: Granny Smith apple, lemon, lime and orange peel.  
Palate: Minerality of seaweed and ocean mist, notes on the nose follows through to the palate

#### Analysis

ALC: 13.5 TA: 7.4 RS: 2.3 pH: 3.22



2020



## FULL on MISFIT *Blanc*

**Composition** | 56% Chenel, 24% Colombard, 20% Sauvignon Blanc  
**Wine of Origin** | Western Cape  
**Vineyards** | Olifants River & Koekenaap

The 2020 vintage of the Full on Misfit Blanc is a combination of three different varieties representing the Olifants river and Koekenaap areas. This statement wine is a move away from the classic rhone and Bordeaux white blends, for a new take on white blends and their ever-changing compositions in South Africa.

*This is a West Coast blend.*

### **Winemaking and Vinification:**

The grapes were picked early in the morning to preserve flavours and keep them from spontaneously starting fermentation. All grapes were picked at optimal ripeness to best express their maximum potential, then taken to a cold room and cooled overnight to preserve freshness.

Everything was thrown whole-bunch into a basket press, and foot-stomped without the addition of any sulphites or enzymes. It was cold settled for two days, and then racked into 228 litre barrels. 50% of the Chenel was done with whole bunch carbonic maceration on the skins for two weeks and then pressed and racked into two 228-litre barrels.

After 4 months in 228 litre barrels the Chenel was racked to 500 litre barrels for a further 3 months of aging. The Colombard and Sauvignon Blanc was pressed whole bunch and fermented in 228 litre barrels.

All the components were aged for 7 months on the gross lees with minimal sulphites added, and battonaged once a week for 4 months. They were eventually blended together after 7 months and bottled unfiltered and unfiltered.

### **Analysis:**

Ph: 3.3 | TA: 6.64g/L | RS: 1.8g/L | Alc: 12%

### **Aging Potential:**

With the low PH, low intervention and high natural acidity, plus the added aging in barrel, this wine will definitely be able to age for 5 to 7 years.

### **Ratings and Accolades:**

Greg Sherwood MW gave this wine a 93 point rating.

# SASKIA 2018 WINE OF ORIGIN COASTAL REGION



**WINEMAKING NOTE:** This is a blended dry white wine comprised of 63% Chenin blanc, 13% Viognier, 9% Clairette blanche, 6% Verdehlo and 4% Grenache blanc.

All the grapes for this wine are sourced from vineyards growing on the northern side of the Paardeberg mountain in the Swartland. Each vineyard is carefully selected to contribute its own unique characteristics to the final blend. Each parcel being picked at a specific ripeness to express either ripe fruit, fresh acidity, texture or perfume depending on the variety and the site.

The grapes are picked into small crates and put into a cold store overnight. The following morning the grapes are gently whole bunch pressed and the juice is settled overnight after which it is then run to 400 litre French oak barrels and a concrete egg for fermentation. The fermentation is allowed to start naturally and once completed the wine is topped and matured sur-lie for 10 months with regular lees stirring in French Oak, 14% being new and 20% of the blend having fermented and matured in concrete Egg.

The wine was bottled in December 2018

## TASTING NOTES:

**COLOUR:** The wine displays a stunning vibrant pale straw colour.

**NOSE:** The nose is packed with notes of white peach, quince and hints of jasmine floral perfumed aromas.

**PALATE:** The entry on the palate bursts with citrus and white peach flavours leading to a textured and rich mid-palate. There is immense complexity in this wine with a sense of elegance and freshness. The wine finishes with a slight salinity which leaves one wanting more.

**FOOD PAIRING:** This wine is a perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or any mildly spicy dish.

**MATURATION:** This wine drinks well on release but will reward with cellaring for up to 10 years from harvest.

**PRODUCTION:** 3460 bottles

## TECHNICAL ANALYSIS:

- pH: 3.28
- TA: 5.90 g/l
- RS: 3.0 g/l
- Alc: 13.5 % by vol.

## AWARDS

- 4 ½ stars – Platter’s Wine Guide 2020
- Tim Atkin’s South Africa Special Report 2020 – 94 points
- Winemag.co.za – Christian Eedes – 95 points

### VINEYARDS: CHENIN BLANC | AREA: SWARTLAND ON THE NORTH EASTERN SLOPES OF THE PAARDEBERG - MORELIG

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
250m	Northwest	Not applicable	1980	Decomposed Granite.	Bush Vine	Spur pruned	None	4000 vines per hectare (1m X 2.5 m spacing)	4tons/ha or 25hl/ha

### VINEYARDS: CHENIN BLANC | AREA: SWARTLAND ON THE NORTHERN EASTERN SLOPES OF THE PAARDEBERG - LANGKLOOF

303m	East	Not applicable	1971	Decomposed Granite.	Bush Vine	Spur pruned	None	2500 vines per hectare (1.2m X 3.4 m spacing)	6 tons/ha or 40 hl/ha
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### VINEYARDS: VIOGNIER | AREA: VOOR-PAARDEBERG

200m	East-south-east	Northeast, southwest	2004	Iron rich Gravel in Decomposed Granite.	7-wire Vertical Perold	Spur pruned	Supplemental drip irrigation	2900 vines per hectare (1.25m X 2.75m spacing)	6 tons/ha or 40hl/ha
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### VINEYARDS: CLAIRETTE BLANCHE | AREA: SWARTLAND ON THE NORTHERN EASTERN SLOPES OF THE PAARDEBERG

250m	Northeast	Not applicable	1980	Decomposed Granite	Bush Vine	Spur pruned	None	4000 vines per hectare (1m X 2.5 m spacing)	3 tons/ha or 15 hl/ha
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### VINEYARDS: VERDEHLO | AREA: VOOR-PAARDEBERG

200m	South	East/West	2012	Hutton & Clovelly Soils (Granite)	7-wire Vertical Perold	Spur pruned	Supplemental drip irrigation	3350 vines per hectare (2.4m X 1.1m spacing)	8 tons/ha or 50 hl/ha
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### VINEYARDS: GRENACHE BLANC | AREA: PAARDEBERG, SWARTLAND

280m	North-East	Not Applicable	2012	Decomposed Granite	Bushvine	Spur pruned	Drip	2700 vines per hectare (1.22 m X 3.05 m spacing)	8 tons/ha or 50 hl/ha
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# SAVAGE RED 2018

100 % Syrah

Alc. 13.5 % Vol | RS 2.6 g/l | pH 3.59 | TA 5.6 g/l |

ORIGIN: Coastal

## WINEGROWING

Grapes are sourced from two sites, one in Stellenbosch and the other in the

Swartland. Both vineyards are grown on decomposed Granite soils,

Stellenbosch being trellised while the Swartland component is dry farmed

bush vines.

## TASTING NOTES by Greg Sherwood MW

Duncan Savage is unquestionably proudest of both his eponymous signature white blend and of course his Savage red, and rightly so. These wines represent the true essence of the Savage brand however many new labels may be added to the range now or in years to come. Since 2017, this flagship wine has been made exclusively from 100% pure Syrah, and from 2018, 100% pure Stellenbosch Syrah! Produced from fruit grown on the famous Polkadraai Hills decomposed granite soils of Southern Stellenbosch, these organically farmed grapes spent three weeks on their skins with 50% whole bunches employed in fermentation. After secondary malolactic fermentation, the wine spent 13 months in 500 litre French oak barrels and then a further 9 months in 3,200 litre conical foudres. The aromatics chime a different tune to those of the meaty Swartland Syrahs. More base than treble, this wine's aromatics show an impressively deep, compact red berry fruit concentration, a savoury, brambly, damson plum palate breadth that's delicately massaged by a soft, pure granitic acidity. There is a real translucent, weightless, purity of flavour to the fruits, a true crystalline 2018 elegance and a supple, fleshy, seamless talcum powder fine tannin texture on the finish. True to the vintage, this wine will give immense drinking pleasure from release and probably hit its quality zenith at 8 to 10+ years of age. (11,400 bottles produced.)



(Wine Safari Score: 95/100 Greg Sherwood MW)

# Jacobsdal

## JACOBSDAL PINOTAGE 2008

*Winemaker:* Cornelis Dumas

*Appellation:* Stellenbosch

*Grape varietal:* Pinotage

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### **Background**

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the "Old World" lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

### **Vineyards**

The grapes were sourced from dryland bush vines, established some 140 m above sea level. Facing in a south-westerly direction, the vineyards grow in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. The vines were between 27 and 37 years old at the time of harvesting.

### **Winemaking**

The fully ripened grapes were harvested by hand at 24° to 25° Balling in February with an average yield of five tons per hectare. The juice was given four to five days' skin contact while fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trademark in the making of Jacobsdal wines for many years and allows for more subtle and deeper flavours with tannins less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Fermentation was completed in closed tanks. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for a period of 12 to 18 months before the final blend of the different barrels was made up.

### **Winemaker's comments**

*Colour:* Dark ruby with purple edges.

*Bouquet:* An abundance of berry fruit, plums and cherries with subtle wood spice aromas in the background.

*Taste:* The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins.

### **Food pairing**

Enjoy on its own or serve with game, casseroles, red meat dishes, robust cheeses or chocolate.

### **Chemical analysis**

*Alcohol:* 14.3 % by vol

*Residual sugar:* 3 g/l

*Total acidity:* 6.8 g/l

*pH:* 3.33



# Chamonix Troika 2014

At harvesting grapes undergo both bunch-selection as well as Manuel sortation of each berry.

Grapes are soft-crushed and fermented in a selection of stainless steel, concrete and wood

Fermenters for 12-22 days on the skins, with frequent pumping of wine over the cap. Malolactic

Fermentation occurs naturally during 18 months of maturation in 228 L French oak barrels, 45% of which are new oak. The batches are blended before bottling to capture the unique aspects of

Each variety and to enhance the complexity of the wine.

The Chamonix Troika has a deep ruby-mulberry colour on release, with scents that recall vanilla,

Sweet ripe cherries, blackberries and other spices. The wine is well structured: full, round and smooth on the plate with rich fruit and berry sensations, fine harmony and length of flavour.

Although impressive when young, it should reach a prime at 10-15 years.

Alc: 14,27%

RS: 2,6 g/L

TA: 5,5 g/L

pH: 3,58

John Platter 5 stars 2014

