



**Wanderer's Heart 2016
Cape Red Blend
WO Western Cape**

Tasting Notes

In the middle of 2016 we commissioned a writer friend to write a series of short children's stories about growing up the Cape, and we used these stories as the inspiration for the names for our new red wines.

The 2016 Wanderer's Heart is our interpretation of a Cape Red Blend. The wine's aromas include tea leaf, dried cranberry, exotic woods, dried herbs and citrus peel, and a whiff of the apothecary's chest. The wine is light and keenly balanced, with a dusting of talc-like tanins.

Wanderer's Heart 2016 – Nuts and bolts

Grenache noir – 69% Voor Paardeberg (4 years, alluvial soil) and Bot River (10 years, clay/shale)

Cinsault – 21% Bottelary (32 years old) – decomposed granite soil

Mourvèdre – 10% Bot River (10 years old) – gravel/clay duplex soil

Alcohol – 13.2%; Residual sugar – 1.1 g/L; Total acidity – 5.6 g/L; pH 3.48

About the wine and the 2016 vintage

Our travels in the Western Cape have brought us into contact with many fantastic grape growers, and we had long been developing our idea of a Cape Red Blend, and seeking the vineyards that can deliver the kinds of wines we seek. Our blend was certain to include Cinsault for its long history in the Cape and ability to deliver light, yet profound wines. Grenache has a great future in the Cape, where it is able to produce high quality wines in dryland conditions, and for its ability to express



its origins. Mourvèdre produces wild and idiosyncratic wines that lend a certain generosity and pleasure to the blend.

As with our other wines, the concept behind this wine is something that we will constantly refine, aiming to produce a clear expression of the Cape and of the vintage.

One area in which we do an enormous amount of work is in picking our grapes at the right time. We rent a truck during harvest so that we are able to pick our vineyards precisely when we need to. This is the area of our work into which all the blood, sweat and tears is poured. Once our picking is done right, we are able to simplify things immensely in the winery. Picking is done early to retain their freshness and clarity of expression of the vineyard, while not sacrificing the pleasure that ripe fruit brings to the wine.

As with all our wines, the winemaking is extremely simple. We put around 40% of the crop into the bottom of an open vat as whole bunches and then destem the rest on top of that. During fermentation we punch the cap down a couple of times a day to keep it wet. Once we are happy with the structure in the wine, it is pressed off in an old basket press.

The wines go through malolactic fermentation and around 9 months maturation in old oak barrels. We keep sulphur dioxide levels as low as possible and only make a small adjustment of the sulphur dioxide before bottling.