

# Olifantsberg, Blanc, Breedekloof 2018



Layered, waxy and creamy with honied notes of ripe pineapple and wild herbs, rich and full flavoured with a hint of fresh minerality.

## Producer Note

Olifantsberg is passionate about producing authentic wines with a true sense of place, which reflect the unique location of their vineyard. The focus is on sustainable farming and winemaking practices, resulting in limited intervention in the both the vineyard and cellar. They hold the Integrated Production of Wine (IPW) certification for sustainability. The team are fully committed to understanding their terroir and managing their natural resources through conservation, which adds to the singularity of their wines. The unique terroir with its combination of Breede-shale, Renosterveld and sandstone soils, constant winds and elevation, produces concentrated fruit that winemaker Elizma Visser translates into elegant, fresh and age-worthy wines. In Tim Atkin's 2021 South Africa Report, Elizma was awarded the prestigious Young Winemaker of the Year Award.

## Vineyard

The vineyard is located on the fertile slopes of the Olifantsberg Mountain Range at altitudes from 250 metres to 450 metres above sea level. It endures harsh conditions, with wide diurnal temperature swings and strong winds. During the winter the mountain peaks are snow covered, keeping the vines dormant for longer. Cold winters, coupled with the summer winds, ensure the slow ripening of the grapes, which help to maintain healthy vines and contribute freshness and elegance to the wines. The vineyards are farmed using sustainable practices, helping to maintain the biodiversity within the vineyard and soils. The Roussanne and Grenache Blanc are young plantings on the estate and are grown on shale soils, the Chenin Blanc is grown on sandstone/shale soils, which lends freshness to the wine. The training is 'sur eschallas' in order to maximise the number of vines per hectare and to protect them from strong winds.

## Winemaking

The vision was to produce a great white Rhône style blend from the Breedekloof. The grapes were separately whole bunch pressed to ensure elegant extraction. Natural fermentation took place in 500 litre seasoned French oak barrels imparting layers of complexity. The blended wine was aged for 10 month on its lees, with some bâtonnage contributing to the freshness and complexity of the wine. Ageing took place in French oak of which 10% was new.

## Tasting Note

A beautifully layered wine with opulent fruit flavours of white peach, ripe apricot and delicate citrus notes complemented by hints of floral and dried green herbs. The palate is rich, textured and elegant.

## Grape

Roussanne 56%, Grenache Blanc 35%, Chenin Blanc 9%



Winemaker:	Elizma Visser
Region:	Breedekloof
Sub region:	Breedekloof
Country:	South Africa
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5597118A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam