

Olifantsberg, Breedekloof, Carignan 2019



A complex expression of Carignan with notes of cured meat, spice, bay leaves and aniseed leading to dried cranberry and pomegranate flavours.

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.

Vintage

The 2019 vintage experienced higher rainfall than the previous three years of drought, which helped to replenish the soil's water reserves. Spring was characterised by high weather fluctuations, which resulted in fewer, looser and uneven bunches, as well as smaller berries. The vintage tells the tale of two seasons, firstly good weather conditions and great analysis until February, and secondly very challenging, cold, rainy weather in March which resulted in slow ripening.

Vineyard

The vineyard is located on the slopes of the Olifantsberg Mountain Range where it endures wide diurnal temperature differences and strong winds. The grapes for this wine are from 100% bush vines grown on soils with a high percentage of shale and quartz. This is the rockiest vineyard on the farm and is planted at 350 metres above sea level. The vines are densely planted and endure a very dry and tough micro climate due to the high amount of rocks in the soil. The combination of rocky soils and high density planting, results in competition between the vines and in turn deeper root systems. The deep root systems enable the vine to develop a good buffer during drought conditions. The rocky soils also add more stress, so the vines deliver very small berries with a concentrated fruit, good body and fresh acidity.

Winemaking

This wine was made with 100% whole berry fermentation with an additional 10 to 20% of whole-bunch fruit. The grapes were fermented with natural yeasts in French oak casks at temperatures of 24 to 28°C. Fermentation took place with skin contact for 10 to 14 days and during the vinification only two gentle pump-overs took place per day. The wine was basket pressed directly into 100% French seasoned oak barrels of between 225 to 2,000 litres, where malolactic conversion took place. The wine was matured for 12 months; the different sized barrels imparted extra complexity and layers to the wine.

Tasting Note

A complex expression of Carignan with notes of cured meat, spice, bay leaves and aniseed leading to dried cranberry and pomegranate flavours. Fresh on entry, with vibrant tannins and an elegant finish.

Grape

Carignan 100%



Winemaker:	Elizma Visser
Region:	Breedekloof
Sub region:	Breedekloof
Country:	South Africa
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5597919A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam