

Spioenkop Wines, '1900 Queen Manthatisi', Elgin, 2018



Ripe peach, citrus and grapefruit notes are layered with nuances of almond, wet stone and a touch of anise, textured and elegant with a long, saline finish.

Producer Note

Koen Roose became the founder, owner, winemaker and viticulturist all in one when he purchased Spioenkop in 2000. A former engineering student, he instead followed his passion for wine and became a qualified sommelier. Having worked vintages in Burgundy and South Africa, he nurtured his dream of creating a vineyard in the cool-climate region of Elgin. Planted in 2007, the dream became reality, with Koen following a philosophy of dry farming, with low intervention and free from artificial fertilisers, pesticides and herbicides. The farm is named after the Battle of Spioenkop in 1900, during the Anglo-Boer War. As a history enthusiast, Roose kept the name, and fittingly, Spioenkop is now creating its own history producing award-winning wines and has been awarded First Growth status by Tim Atkin MW in 2020 and 2021.

Vintage

2018 was a hot and sunny vintage, with below-average rainfall in the Elgin region. The cooler microclimate of the vineyard, with its proximity to the mountains, came into its own and produced enough water to relieve the vines. Small berries were produced at harvest with excellent colour and flavour concentration.

Vineyard

Elgin Valley is surrounded by mountains, which creates a cool micro climate, resulting in temperatures 3°C degrees lower on average than surrounding areas. The valley funnels cooling sea breezes from the Atlantic, which is just seven miles away. The vineyard is situated between 250 to 300 metres above sea-level and has a south-east to easterly aspect to optimise sun exposure. The soils are clay mixed with iron-rich ferricret cobbles and shale. The clay soils retain exactly the amount of water needed; while the steep slopes and rocky top soils guarantee sufficient drainage. These nutrient-poor soils, combined with a dry farming policy, impart intensity and character to the wine. Planted on steep terraces, the vines have an average age of 11 years and are Lyre and cordon trained. Hand-harvesting takes place into small, 18 kilogram crates.

Winemaking

This wine is named after the legendary Queen Manthatisi of the Batlokwa tribe, a formidable military leader in the 1820s. The grapes were cooled overnight to 10°C, destemmed and slightly crushed. The skins were slowly pressed in a stainless steel basket press before spontaneous fermentation took place with wild yeasts. The Sauvignon Blanc component was 100% barrel-fermented, while the Chenin Blanc and Riesling varieties were vinified in stainless steel. The Sauvignon Blanc spent nine months on the fine lees in barrel; the Chenin Blanc was aged in barrel, while the Riesling was aged in stainless steel tanks to fine tune the blend.

Tasting Note

Precise and fresh, with notes of ripe peach, citrus and grapefruit layered with nuances of almond, wet stone and a touch of anise. Harmoniously balanced, the tropical fruit is accented by a lovely earthy savouriness, through to a crisp, fresh finish.

Grape

Sauvignon Blanc 70%, Riesling 23%, Chenin Blanc 7%



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| Winemaker: | Koen Roose |
| Region: | Western Cape |
| Sub region: | Elgin |
| Country: | South Africa |
| Alcohol: | 13.5% |
| Dry/Sweet value: | 1 (1 is dry, 7 is very sweet) |
| Residual Sugar: | 3.5 |
| Contains Sulphites: | Yes |
| Vegetarian/Vegan: | Yes/Yes |
| Milk/Eggs: | No/No |
| Organic: | No |
| Biodynamic: | No |
| Product Code: | 5607118A |
| Case unit of measure: | 6X75CL |
| Formats Available: | 75cl |
| Closure: | Diam |