



CAPA ROCA 2014

TOURIGA NACIONAL 48%,
SOUZAO 48%, TINTA BAROCCA 4%



AVERAGE YIELD

Ave. 9 T/Ha

SOILS

Well drained loamy red sand mix on a broken hardpan layer.

VINIFICATION

The grapes were hand picked in the morning and destemmed with a small mechanical destemmer. The pulp was chilled down in open fermentation bins with submerged cooling plates. The wine fermented naturally for +-10 days and pump overs were performed twice daily to daily during the end of the fermentation. The free run juice was racked off and the pulp pressed in an old champagne press. The wine settled in tank for about 4 weeks before being aged in very old 225L French oak barrels for 14 months. A fresh egg white fining was done in barrel and the wine was lightly filtered at bottling.

VINEYARD

17 year old trellised and irrigated vineyards, Vredendal area, Olifants River, West Coast, South Africa.

PHILOSOPHY

We have always believed in the potential of Portuguese varieties grown in the Olifants River area. The local co-operative cellar made great dry red wines from a friend's vineyards year after year. We tasted the Souzao and Touriga Nacional components at the local young wine show, but never saw them ending up in bottle. We decided to buy some of the grapes and make our own small batch experimental co-fermented blend.

THE WINE

The wine is full bodied with a sweet nose of red and darker summer berries and red fruits. It was made to be enjoyed early, but should improve with age for up to 7 years after release. The wine is ideal to be enjoyed on its own in winter or slightly chilled during summer evenings and will go well with charcuterie, breads and hard cheeses, hearty meat stews or barbecues.

Alc	14 %
Residual Sugar	3.4g / Litre
Ph	3.74
Total Acidity	5.5g / Litre
Volitile Acidity	0.69g / Litre
Total Sulphites	58mg / Litre

Total production 1042 bottles (750 ml), sealed with DIAM 5 closure. Bottling date 29 July 2015