

King Vusani

VUSANI was the name of our ancestor King Ngubencuka colloquially meaning 'let the Thembu nation rise' - through strong family values - discipline, courage, love, and a sense of community. It is these strong-held traditions that have led us to create a brand of wines that embody such important values. They are best appreciated when people come together and share stories and learn lessons from those who have travelled the road of life before them.



Chardonnay 2015

VINEYARDS

The vineyards are situated on the north-facing foothills of the Simonsberg Mountains. The soils consist mainly of rich alluvial and weathered granite. The area enjoys a Mediterranean climate where warm days are cooled down by ocean breezes in the evenings.

WINEMAKING

Hand-picked grapes were pressed whole bunch. The juice was left overnight for a coarse settling and then racked to barrel and left to ferment naturally. The wine spent 10 months on the lees in a combination of French oak barrels, of which 30% was new, 30% second fill, 30% third fill and the rest fourth and fifth fill. Regular batonage proceeded 2 months after fermentation. 100% Chardonnay.

TASTING NOTES

This Chardonnay has a light straw colour with hints of golden brilliance. Welcoming notes of stone fruit and lemon-drop freshness mingles with soft oaky tones. Pleasing pineapple and pear flavours usher the palate to an almost creamy succulence that lingers long after the last sip.

ANALYSIS Alc: 13.5 / RS: 2.9 g/L / TA: 6.2 g/L / pH: 3.32

Cabernet Sauvignon 2017

VINEYARDS

D'Aria vineyards on the north and east-facing back slopes of the Tygerberg hills are typical of the prime viticultural land that characterises the maritime Durbanville wine ward influence by the cold Atlantic Ocean just 10 kilometres away.

Cooled in summer to a moderate temperature of 20° C by moisture-laden, seasonal coastal mists and southeaster breezes, these hills benefit from a typically Mediterranean climate with generous rainfall during frost-free winters and dry, warm summers. Ancient, shale-derived, deep and well-drained mainly Huton and Clovelly soils capture and retain water well into the summer, creating just the right balance between moisture and stress for the vine to naturally produce healthy, flavourful fruit.

WINEMAKING

The grapes were handpicked, destemmed in the cellar and crushed into stainless steel tanks. The must was inoculated with commercial yeast strains and fermentation commenced. Flavour and colour development was achieved by regular pump-overs, 3 times daily. The wine was left on the skins for another 2-3 weeks after fermentation and moved to french oak barrels after pressing. Maturation continued for 13 months before final blending and bottling occurred.

TASTING NOTES

A full-bodied wine with strong cassis and ripe red fruit aromas. A velvety smooth pallet full of pure, rich, dark red fruit and hints of herbaceous notes. A well-balanced, elegant wine. Tannins are still firm and the wine will benefit from cellaring up to 10 years from vintage.

ANALYSIS Alc: 14.5 / RS: 3.0 g/L / TA: 5.2 g/L / pH: 3.73



Shiraz 2016

VINEYARDS

D'Aria vineyards on the north and east-facing back slopes of the Tygerberg hills are typical of the prime viticultural land that characterises the maritime Durbanville wine ward influence by the cold Atlantic Ocean just 10 kilometres away.

Cooled in summer to a moderate temperature of 20° C by moisture-laden, seasonal coastal mists and southeaster breezes, these hills benefit from a typically Mediterranean climate with generous rainfall during frost-free winters and dry, warm summers. Ancient, shale-derived, deep and well-drained mainly Huton and Clovelly soils capture and retain water well into the summer, creating just the right balance between moisture and stress for the vine to naturally produce healthy, flavourful fruit.

WINEMAKING

The bunches were sorted before destemming and crushing of the grapes commenced. The grapes were fermented in open top as well as stainless steel fermenters. Flavour and colour development was achieved by regular pump-overs, 3 times daily. The wine spent another 7-10 days on the skins after fermentation was completed. 30% new French Oak, 40% second fill and 30% third fill 225L barrels were used for maturation and the wine aged for 13 months before final blending and bottling proceeded.

TASTING NOTES

A full-bodied wine with violets and plum aromas. An intensely concentrated palate with liquorice and oak spice in the backdrop. A rich, dark and complex wine with a smooth lingering taste.

ANALYSIS Alc: 14.5 / RS: 2.6 g/L / TA: 5.6 g/L / pH: 3.46