

# PHUMLA

The evocative isiXhosa word meaning 'rest', is also the name of Evelyn and Nelson Mandela's fourth and last-born child. On giving birth to her beautiful baby girl, Evelyn declared: "now I can rest ..."

## Chenin Blanc 2016

### VINEYARDS

These grapes were sourced from foothills of Simonsberg Mountain in Stellenbosch. Deep soils of decomposed granite ensure very good water retention during the growing season. The area receives an annual rainfall of 900 millimetres per year. The Chenin Blanc vineyards are planted on the cooler south to south-westerly slopes at altitudes ranging from 380 to 480 metres above sea level.

### WINEMAKING

The grapes were handpicked, destemmed and lightly crushed into a bag-press. The juice was chilled overnight and racked the following day to tank and barrel. Half of the wine was fermented in stainless steel tanks and the other half moved to 300 litres and 500 litres 3rd fill French barrels where they underwent spontaneous fermentation. Both fractions were matured for 8 months on the lees, then blended and lightly fined before bottling.

### TASTING NOTES

This Chenin Blanc has a pale straw hue but shines with a vibrant appearance. Mellow honey and perfumed floral notes on the nose leads to ripe peach, yellow apple and apricot flavours on the palate. The mouthfeel is lightly textured with a hint of minerality that balances the fruit flavours and brings elegance to the finish.

### ANALYSIS

Alc: 13.5  
RS: 1.6 g/L  
TA: 5.9 g/L  
pH: 3.34



## Pinotage 2017

### VINEYARDS

A selection of different Pinotage blocks throughout the Durbanville wine valley was selected for this wine. The fertile Durbanville soil and quality of the dry-land Pinotage grapes contributes to the quality of this wine. The grapes were picked by hand during mid-March and mid-April at sugar levels between 24° and 26° C Balling.

### WINEMAKING

The grapes were handpicked, lightly crushed and moved to open top stainless steel tanks where the must underwent overnight maceration at 15° C. Cultivated yeast strains were added to the tanks and fermentation temperatures were kept between 26 and 29° C until all the sugar was converted into alcohol. Regular punch downs were completed every six hours. The wine was matured in French oak for about 13 months.

### TASTING NOTES

This powerful Pinotage has a deep onyx purple colouring. The nose shows vibrant flavours of plums, red cherries and dark chocolate. The palate is broad and generous with mouthfuls of dark plums, coffee and subtle liquorice tones adds to the complexity. The tannins are firm but accessible and will ensure beautiful age-ability up to 5 years from vintage.

### ANALYSIS

Alc: 14.00  
RS: 3.1 g/L  
TA: 5.3 g/L  
pH: 3.56

