

Thembu Tribute

OUR WINES FIND THEIR INSPIRATION IN THE THEMBU CLAN

- NOBLE, RESPECTED, TRUSTED. PEOPLE WITH A DEEP APPRECIATION OF NATURE AND THEIR LAND. THESE ATTRIBUTES, ALONGSIDE A TRADITION OF WARMTH AND CONVIVIALITY, ARE EMBODIED IN OUR DELIGHTFULLY ACCESSIBLE THEMBU COLLECTION - AN INSPIRED CHOICE.



SAUVIGNON BLANC 2018

VINEYARDS

These grapes were sourced from high altitude vineyards growing on the Southern slopes of the Hooge Berg valley area of the Western Cape. Cooled by the ocean breeze, Durbanville is considered one of the Cape's coolest wine regions to insure ideal conditions for slow ripening allowing the grapes to develop their full character.

WINEMAKING

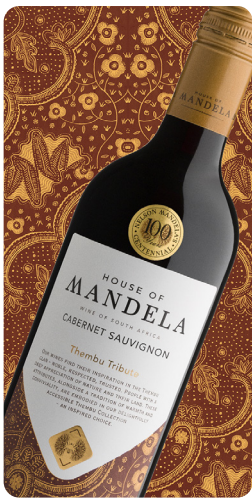
The grapes were harvested during the early morning hours and brought into the cellar. The bunches were destemmed and lightly crushed before receiving approximately six hours of skin contact to extract enough flavours from the skins. The grapes were pressed using a membrane press and yeast was added to the clear juice. The fermentation process was maintained at temperatures ranging between 14 and 16° C and lasted 13 days.

TASTING NOTES

The colour is light and clear with only a hint of green. With a delightful combination of citrus and tropical fruit flavours, the taste is beautifully intense and complemented by a good structure that concludes in a crisp, mineral finish.

ANALYSIS

Alc: 13.5 / RS: 2.4 g/L / TA: 6.02 g/L / pH: 3.34



CABERNET SAUVIGNON 2017

VINEYARDS

The Durbanville ward is considered one of the Cape's coolest wine regions. The prevailing winds blow from the sea ensuring a moderate climate. This cooling effect means that the ripening period of the grape is lengthened and has the excellent potential for quality wine. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full-flavoured, intense character. The grapes were selected from low yield vineyards, established between 1990 and 1995 and planted in deep, red Hutton soils at around 220 metres above sea level.

WINEMAKING

The grapes were destemmed and lightly crushed into stainless steel tanks. The must was inoculated with commercial yeast strains and fermentation commenced. Regular pump overs and punch downs were completed every six hours and the temperature was kept between 24 and 28° C. The wine was matured in French oak for about 13 months before final blending took place.

TASTING NOTES

Blackcurrant flavours and a hint of spice is evident on the nose. The palate is smooth and satisfying with mouthfulls of dense and dark fruits that contribute to a generous finish.

ANALYSIS

Alc: 14% / RS: 4.2 g/L / TA: 5.4 g/L / pH: 3.59



SHIRAZ 2017

VINEYARDS

These grapes were sourced from high altitude vineyards growing on the Southern slopes of the Hooge Berg valley area of the Western Cape. The grapes were selected from low yield vineyards planted in dry land, red Hutton soils at around 220 metres above sea level. Moderate to high stress levels due to dry land vineyards and windy conditions result in small, concentrated berries that produce wines of great concentration and complexity.

WINEMAKING

The grapes were destemmed and lightly crushed into stainless steel tanks. The must was inoculated with commercial yeast strains and fermentation commenced. Regular pump overs were completed every six hours and the temperature was kept between 24 and 28° C. The wine was matured in French oak for about 13 months before final blending and filtration took place.

TASTING NOTES

This juicy Shiraz boasts a ruby-purple sheen and whiffs of blackberries and spicy cloves. The palate is generous and inviting with ripe plums, dark chocolate and velvety tannins. The finish is plush and voluminous ensuring great length and enjoyment.

ANALYSIS

Alc: 14 % / RS: 4.2 g/L / TA: 5.5 g/L / pH: 3.55