



Jacaranda Shiraz/Viognier

The Rebel 2017

South Africa/Western Cape/Wellington and Coastal Region

Tasting Notes

85% Shiraz/15% Viognier

A young, and bold wine, made from grapes harvested from young Shiraz vines.

Red berries, spicy plums, dark chocolate on the nose. Warm, spicy flavours on the palate, complemented by oak maturation in 90% French and 10% American Oak, 300L barrels, for 12 months.

Terroir

Wellington has become independent from Paarl and is now a separate district.

Decomposed Granite soils and Mediterranean climate. Extremely low yield of 4 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze.

In the Vineyard and Cellar

The Shiraz part is fermented in a custom designed 4,500 litre French Oak fermenter. After destemming and crushing, maceration for two days and then nature takes its course. Wild fermented with the grapes' native yeast.

Manual punch downs 4- 5 times a day and regular pump overs.

The Viognier portion was fermented in a stainless steel tank. After the Shiraz has gone through malolactic fermentation, blending, and maturation for 12 months in French and American oak.

The grapes were hand-harvested in the early morning hours when the temperatures were still low. Vineyard work is done according to organic principles, No heavy machinery, all weeding, spraying is done by hand. Our farm chickens and wild ducks are taking care of the snails and bugs in the vineyard. Our wines are made in the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle.

Filtered only once before bottling.

Analysis

Alc 14,50% Vol RS 3.2 /L TA 4,7 g/L pH 3.93

Vintage 2017

Our harvest 2017 will go down as one of the earliest and driest harvests, in the third year of the ongoing draught. However, the berries harvested were beautiful and healthy. Smaller crop and smaller berries resulted in beautiful concentration and highest quality

Accolades

91 points Tim Atkin MW special report South Africa 2019, upgraded from the original 90 points in 2018

