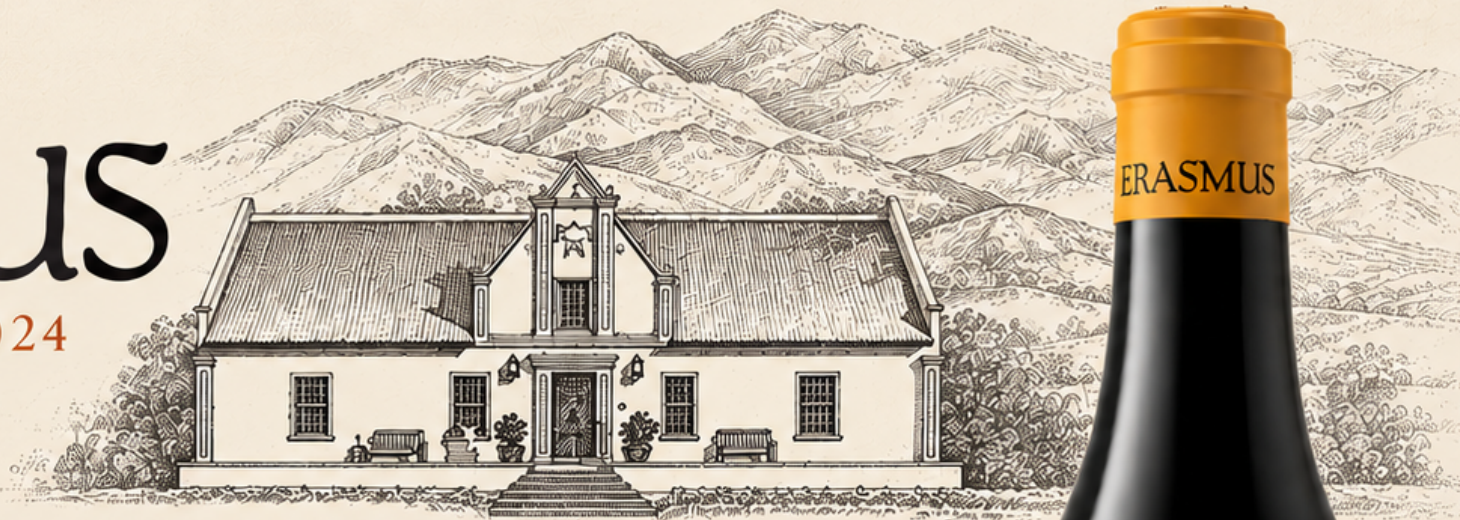


ERASMUS

FAMILY RESERVE 2024



THE VINEYARD

These predominantly unirrigated bush vines are all planted in deep, iron rich Koffieklip and Oakleaf soils. The average yield was between 2.5 and 4.5 tons per hectare. Each variety was selected for its suitability to the Swartland's harsh growing conditions and blended to express the region's unique terroir. All cultivars were fermented separately in open top concrete fermenters after which it matured in 100% French Oak barrels for 6 months. Only 12 barrels produced making a total of 3600 bottles.

WINEMAKING

The grapes were hand-harvested, destalked and lightly crushed, where after it was fermented in open concrete fermenters ("kuipe"). Manual punch downs were done during fermentation. The wines were then racked off and sent to barrel for malolactic fermentation and further ageing. Each wine component for the blend was matured in seasoned French oak for 12 months before blending occurred. Post blending, the final wine was returned to the same old oak barrels for further maturation.

TASTING

Silky and concentrated, with vibrant red fruit, dark plum and cassis, layered with cranberry and a distinct savoury edge of dried herbs. Black pepper and subtle cedar from 12 months in French oak add depth, complexity and polish. Medium-high acidity and firm yet velvety tannins provide freshness, structure and balance while allowing the fruit to shine.

The finish is long, dry and savoury, with lingering dark fruit, spice and a distinctive mineral character that reflects the terroir of the Swartland.

ONLY 12 BARRELS PRODUCED

6 Barrels Carignan / 3 Barrels Mourvèdre
2 Barrels Petit Sirah / 1 Barrel Grenache Noir

ANALYSIS

Alc: 13.85 % / RS: 3.1g/l
TA: 5.9 g/l / pH: 3.50

FOOD PAIRING

The perfect food wine. Can hold up to the intense South African flavours of slow-roasted meat, especially barbecued pork. Even Asian inspired dishes with plum sauce will add to the fruitiness in the wine.

WINEMAKER:

ERLANK ERASMUS



CAPE WINE COMPANY
EXPLORE WITH US

