

# Exodus

2023

## VINEYARD

GRAPES	Grenache noir, Cinsault, Shiraz, Carignan, Tinta barocca
YEAR of PLANTING	1966 - 2002
SOIL TYPE	Iron, granite, quartz and clay
VINE FORM	Dry farmed bush vines
APPELLATION	Swartland

## WINE ANALYSIS

ALCOHOL	13.29 %
RESIDUAL SUGAR	1.7 g/L
TOTAL ACID	5.2 g/L
pH	3.70

## ABOUT THE WINE

Exodus is a blend of grape varieties that represent the heritage of the Swartland. They perform well in hot and dry conditions and have been farmed here for generations.

We produce red wines that come from bigger berry varieties, jokingly referred to by some locals as “farmer’s grapes”. They may not be sexy, but they farm well, produce economically viable crops under dryland conditions and are unapologetically lighter in style.

## VINIFICATION

Harvesting took place in the morning and the grapes were transported to the winery where it spent a night in a cold room. The different batches of grapes were fermented separately using natural yeasts. Approximately 50% whole bunches were used. It remained on the skins for approximately 20 days before it was basket pressed. After malolactic fermentation the wine was transferred to old 500L barrels where it spent 10 months in barrel before bottling.

Total production 2333 bottles

