

Sk'windjiesvlei

2023

VINEYARD

GRAPES	Tinta Barocca
YEAR of PLANTING	1966
SOIL TYPE	Granite, quartz and clay
VINE FORM	Dry farmed bush vines
APPELLATION	Swartland (Paardeberg)

WINE ANALYSIS

ALCOHOL	13.70 %
RESIDUAL SUGAR	1.5 g/L
TOTAL ACID	5.3 g/L
pH	3.85

ABOUT THE WINE

This vineyard is planted on the outskirts of the Paardeberg Mountain, in soil that has very good structure. Tinta Barocca was the preferred grape of choice for producing port style wines here in the 60's, 70's and 80's and though very few new plantings of Tinta Barocca can be found these days, there are several old vineyards that remain. They are very well suited to produce great age worthy table wines.

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 grapes fermented naturally and were mostly destemmed. 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

826 bottles

