

PERSPECTIVE 2022

ELEVATION 393 VINEYARD

Our vineyard and cellar are located at the end of the beautiful Upper Blaauwklippen Valley between the Stellenbosch and Helderberg mountains. We have identified small pockets of excellence within the vineyard, about 393m above sea level and give them extra care and attention. We vinified the plots separately and chose the best three barrels. The soil is a deep red decomposed granite and sandstone rocks. The Merlot is on richer, deeper clay soils, while the two Cabernets are on the stonier, poorer sections due to their higher vigour. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

Cabernet Franc 56%

17 yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock.
Yield 3 tons/h (18hℓ/ha)

Merlot 44%

17 yr old vines on 7 wire vertical trellis. Clone MO343 on 101-14 rootstock
Yield 3 tons/ha. (18hℓ/ha)

VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which was well managed by our growers. A very hot and dry January was quite a shock to many vineyards, but our vines in deep soils managed this period well. February was cooler with a little relieving rain. Slightly higher yields, but all in good balance and picked in perfect condition.

Harvest date: 22/2/22 & 1/3/22 @ 24 & 24,2 balling

PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into small, open top fermenters. Spontaneous natural yeast fermentation on the skins for about 16 days, with the wine drained directly to barrels together with a single pressing from our traditional basket press. Malolactic fermentation in the barrel. 100% new 225L French oak used for the first year before being blended and matured in a mix of new and second fill 225L barrels for a further 9 months. Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 2 / 9 / 21

Total Production: 79 x 6 bottle (750ml) cases

TASTING NOTES

Showing attractive blackcurrant, plum and red berry fruit, tobacco leaf and dusty earth complexity. New oak nicely integrated already at time of Auction. Still obviously youthful, but with soft tannins. Expected optimum drinking 2026 to 2036. Ideal with roast Karoo lamb.

ANALYSIS

Alc. 14,96% Sugar. 1,70g/l TA 5,29g/l pH 3,55 VA 0,55g/l SO₂ free 18 & 58 total ppm