

PERSPECTIVE 2020

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 50%

15 yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock.

Yield 4 tons/h (24hℓ/ha)

Cabernet Sauvignon 25%

10 yr old vines on 7 wire vertical trellis. Clone CS23 on 101-14 rootstock

Yield 7 tons/ha. (42hℓ/ha)

Merlot 25%

15 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock

Yield 5 tons/ha. (32hℓ/ha)

VINTAGE CONDITIONS

Winter 2019 was reasonably normal with enough rain after the last few dry years. Bud-break was good, and we had a cool growing season with a lot of rain in October (131mm). We managed the disease pressure well, but poor flowering conditions meant lighter, looser bunches, especially in the Cabernet Sauvignon. A little rain over Christmas (31mm) helped refresh the vines. A near perfect season until the middle of January when the heat was turned up to 30deg temperatures.

Then on 19 January we had extreme wind that damaged ripening berries and reduced yields further. A very ripe vintage like 2010 and 2000.

PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into small, open top fermenters. Spontaneous natural yeast fermentation on the skins for about 14 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

Deep, bright red colour. Still youthful with dark berry and cherry nose with graphite, herbs and cedar notes. Opulent, complex berry fruit on the palate with soft fine tannins. Best between 2024 and 2035.

ANALYSIS

Alc. 15,15% Sugar. 2,6g/l TA 5,3g/l pH 3,71 VA 0,77g/l SO₂ free 11 & 57 total ppm