



STRANDVELD

VINEYARDS

ELIM • CAPE AGULHAS • SOUTH AFRICA

strandveld refers to the coastal belt of land which straddles the coastline around africa's southernmost tip at cape agulhas. this confluence of maritime climate, varying sites and soil types creates the diversity of terroir that distinguishes the wines of strandveld.

driven by a deep passion for premium quality wines and the spirit of discovery, strandveld vineyards stands proudly as the southernmost winery in africa. unique in every sense of the word, our wines reflect their wild origins of diverse terroir and a maritime climate through remarkable complexity and singularity.

FIRST SIGHTING ROSÉ 2020

VINTAGE

The growing season of the 2020 harvest started with a very dry spring and less wind than normal. Everything was going perfectly until we were hit with a full force, late cold front on the 28th October. We don't normally get hail in the Strandveld but that morning was different. A hail storm with stones the size of Shiraz berries driven by a gale force South West wind hit us and we saw the leaves and shoots of our vines getting ripped off, within 10 minutes the damage was done. However, the resulting 4.3 ton per hectare harvested in February and March has made amazing wines. In the middle of January a Black South Easter tormented us for 10 consecutive days, accompanied by 115mm of rain and very high humidity. By the 4th of February harvest was in full swing and despite my worries and with the help of Tienie the grapes came into the cellar with no sour-rot and only a small percentage of botrytis. The average temperature for February was 21.3° Celsius, this is 0.8°C warmer than the average for the last 16 years. The wines from the 2020 harvest are fresh and elegant with almost 1% less alcohol than the norm.

GRAPE VARIETIES

58% Shiraz, 42% Grenache

AGE OF VINES

18 years

VINIFICATION

Specially selected Grenache grapes were harvested first at 20°B and skin contact took place in the press for 6 hours. Only free run juice was used and cold fermented at 14°C. A few weeks later the specially selected Shiraz grapes were harvested at 21.5°B and the juice was kept on the skins for 6 hours. Only free run juice was used and fermented at 17°C. Blending took place after fermentation.

WINE ANALYSIS

Alcohol 11.48%
Residual sugar 4.4 g/litre
Total Acidity 6.1 g/litre
pH 3.26

TASTING NOTE

Tart strawberry, red berries and delicate floral notes on the nose, with a crisp fresh palate featuring watermelon and pomegranate followed by a cool, dry finish.

