

# GOLDEN ORB 2018

SINGLE VINYARD WINE

### TASTING NOTES

Spring in a bottle – The garden fresh aromas make you long for a picnic on a sunny Sunday afternoon, with a basket packed with sweet ClemenGold and fresh pawpaw. Hints of cashew nuts and juicy white pear are some of the many layers you'll discover, leaving you craving a pecan pie to pair.

## WINEMAKER, DANIEL KEULDER'S COMMENTS

Durbanville is considered to be home of some of South Africa's best Sauvignon Blanc sites due to the high clay content of our soils. The strong South Westerly winds during November serve to naturally thin the crops, ensuring greater concentration of flavour and fruit expression. Intermitted rainfall helps to limit water stress and ensure optimal ripening. With such beneficial growing conditions, coupled with our unique and minimalistic approach to winemaking, the Golden Orb is a true expression of the remarkable Durbanville terroir. The grapes were harvested by hand from a single vineyard high on the hill from the only block that can "see" the Atlantic Ocean, benefitting most from its cooling breezes. The variety of soils found on this hill, along with multiple pickings, result in incredibly complex flavours. The grapes were also handpicked early in the morning to further retain their crisp fruit flavours. They go directly into the press, and only the free run juice is used. For the 2008 vintage we decided to have a bit of a different approach and manipulated the fermentation process to be similar to the New Zealand style of making Sauvignon blanc. After fermentation the wine was left on the lees for 9 months. The wine is further aged for another 12 months in bottle prior to release.

### VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir

Vintage: 2016

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.08% Residual Sugar: 2.1g/L Total Acidity: 6.7g/L

pH: 3.5

Total Extract: 22.7

Annual Production: 2 100 Bottles

