



## ZORGVLiet

### Keurtjieskloof 2024

Due to the abundance of the Keurtjie (*Cure-kee*) or Water Blossom-Pea on Zorgvliet, one of the ravines here was named Keurtjieskloof. This endemic fynbos shrub produces a fragrant pink flower with a sweet scent that can fill entire valleys. In early Spring, a grapey bouquet descends from the ravines, setting the mood for the harvest to come. The Dutch word "keur" means "a selection of the very finest."

**Tasting notes:** This fragrant red wine shows black cherry, plum and cinnamon spice on the nose. Black cherry and mulberry fruit show on the palate along with spice, all leading to a well-integrated, firm tannin structure.

**Analysis:** alc: 14.62% / ph: 3.24/ TA: 6.4g/L / RS: 1.6g/L / VA: 0.48g/L

**Blend information:** Merlot 63%; Cabernet Franc 34%; Cabernet Sauvignon 3%

**Viticulture:** The vineyards are in the Banghoek Valley, Stellenbosch. Elevation is 300-350m above sea level and is mostly southerly facing. This provides for moderate temperatures resulting in the late but slow ripening of the fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 5-8tons/ha.

**Harvest notes:** Exceptionally high rainfall during spring 2023 resulted in plenty of soil moisture for the vines to flourish during the early 2024 season. Although high winds and wet soils resulted in poor berry set on early cultivars in many warmer regions in the Cape, the Banghoek ward was spared from these adverse conditions. Cooler conditions and later ripening varieties at Zorgvliet, allowed our vines to flower under optimal conditions. We observed even ripening of fruit, proved by a short varaison window. Yields were average. All varieties were harvested at least a week earlier. Harvest conditions were very warm and dry. The vintage was short and concluded 3 weeks earlier than normal. Natural acidity in the juices and wines was high with low pH's. Berries were tiny resulting in high skin to juice ratios and highly concentrated reds.

**Winemaking notes:** Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels and Italian foudre where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. Blending took place after 14 months aging, after which the composed blend was aged for another 4 months before bottling

**Aging potential:** This wine should improve with aging over a period of 5 years or longer if it is stored under optimum conditions.

**Production:** 20500 x 750ml

