



Petit Verdot 2023

Tasting notes:

Petit Verdot has an intense black colour with a vibrant purple rim. The nose is deep and brooding, with black cherry on the nose and aromas of violets, printers' ink, iodine, dried sage, and cassis. The wine has a tight and focused structure on the mid palate with a medium length finish. Although Petit Verdot can be somewhat overwhelming as a single cultivar wine, the Zorgvliet wine is made in a style that is elegant and balanced.

Analysis: alc: 14.8% / ph: 3.55 / TA: 5.7g/L / RS: 2.1g/L / VA: 0.69g/L

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: A dry and cool Winter leading up to budding followed by a warmish Spring with earlier budding of about a week. Earlier flowering by approximately 7 days. We expected an earlier harvest. Some rain in early December that improved veraison. The rest of December was humid and pleasant. Heat waves end of December and early February, but then the temperature dropped, and rain spells continued with cold weather until the end of March. Early ripening cultivars (Sauvignon blanc, Semillon, Merlot) ripened very evenly under ideal conditions and the wines are excellent. Cabernet Sauvignon and Cabernet Franc were picked under challenging and rainy conditions. Nevertheless, stunning wines were made.

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 where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. Blending took place after 18 months aging, after which the composed blend prepared for bottling. The wine was bottled after a total of 22 months. Barrel composition: 13% new - 225L French oak. 50% Second fill.

Aging potential: This wine should improve with aging over a period of 10 years or longer if it is stored under optimum conditions.

Production: 4073 x 750ml

Food pairing Rich and fatty meat cuts, hearty stews, matured cheeses.

