



CREATION FINE CAPE VINTAGE 2023

Sweet Temptation

Imagine the lure of honeyed fruit, a hint of black cherry, the lingering reward of anise ...

Terroir

Wine of Origin: Walker Bay
Soil: Decomposed Bokkeveld shale on clay-loam
Elevation: 280 m
Aspect: Western slope

Vintage

Harvest Date: April 2023
Rainfall: 820 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 18 vol%
Total Acid: 5.9 g/l
pH: 3.4
Residual Sugar: 105.7 g/l

Vinification

100% Syrah. Hand-harvested. Two to three punch-downs per day for a week. Then it is pressed at 110g/l sugar. Fortified with high quality brandy up to 18% alc. 18 months in second and third-fill French oak barrels.




Viticulture

Vineyard selection

Trellising System: 7-wire Perold
Vine Age: 18-19 years
Clones: 9, 22,
Rootstock: R110, 101-14 MGT



CREATION

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