



## CAPE MOBY RED

2017



### APPELLATION

W.O. Walker Bay



### GRAPE VARIETIES

43 % Pinotage  
35 % Merlot  
14 % Shiraz  
6 % Cabernet Sauv.  
2 % Petit Verdot



### AGEING POTENTIAL

10 years



### AREA

RSA, Stanford, Western Cape



### ALCOHOL LEVEL

14,5 %



### PRODUCTION

16.377 bottles

### STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, of hot days, of driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.

### WINEMAKING

The different varieties were vinified separately in small fermenters with regular punch down to extract colour, aroma and soft tannin. After fermentation all four varieties were pressed to barriques separately for malolactic fermentation, and then matured in third- and forth-fill barriques for 16 months.

### TASTING NOTES

Classic blend, full bodied with liquorish, red fruit and spicy notes. Well integrated tannins and elegant finish.

**Grape Origin:** Sourced from vineyards in Walker Bay and Stellenbosch

**Average Yield:** 40 hl/ha

**Fermentation:** 8-14 days fermentation on skins in small open fermenters with regular punch downs

**Maturation:** 24 months in third-fill and forth-fill barrels

**Bottling Date:** 23.10.2020

**Dry Good:** Bordeaux Shape, 460g, Screw Cap, Carton of 6

**Alcohol:** 14,5 %  
**Residual Sugar:** 2,1 g/l  
**pH:** 3,6  
**Total Acidity:** 5,5 g/l  
**Total Extract:** 30,3 g/l