



CAPE MOBY RED

2021



APPELLATION

W.O. Western Cape
(Walker Bay)



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

57 % Shiraz
28 % Merlot
15 % Cabernet Sauv.



ALCOHOL LEVEL

13,0 %



AGEING POTENTIAL

10 years



PRODUCTION

8.358 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 fourth-fill barriques for 16

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

Average Yield: 40 hl/ha

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

Maturation: 16 months in third-fill and forth-fill barrels

Bottling Date: 25.07.2023

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

Alcohol: 13,0 %
Residual Sugar: 2.4 g/l
pH: 3.47
Total Acidity: 6.2 g/l
Total Extract: 29.5 g/l