

NAUDÉ

OUPA WILLEM 2020

A wise old Greek winemaker once told me: “Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle”



BACKGROUND

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| Composition: | 82% Cinsault / 13% Cab Sauv / 5% Cab Franc |
| Wine of Origin: | Western Cape (Darling / Stellenbosch) |
| Vineyard Age: | Planted 1968 (Cinsault) |
| Soil: | Mostly decomposed sandstone, sand |

For a long time I have wanted to make a Cape Heritage blend where the cultivars were Cinsault and Cabernet Sauvignon. After making this blend, I wanted to give it a story and a character, to personalize it. My mind kept going back to Oupa Willem – my grandfather whom I never met. I believe his spirit and his stories are inherent in this wine, and I hope he would be proud to know that.

CLIMATE / SEASON

The 2020 season showed promise early but windy conditions during the sensitive berry growth stages, resulted in smaller berries. A bigger crop than 2019 commenced two weeks earlier than usual. Rainfall was mostly below average. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. Early cultivars showed exceptional acidity, and the colour and tannin analyses in the red wines promise full wines with concentrated flavor profiles.

VINIFICATION

The winemaking started with many visits to the vineyard and picking at the right ripeness. Fermenting it with minimal interference before placed in older small French Oak Barrels, to go through all the various stages before blending:

- Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degrees Celsius
- The challenge is to interpret the current vintage conditions in order to balance whole bunch, destemming of grapes and adding stalks (tannins).
- A combination of whole bunch destemmed grapes and stalks go into a stainlesssteel tank and left until natural fermentation starts.
- One to two soft pump overs per day and left for roughly 2 weeks, pressed and wine transferred into older 225L French oak barrels (minimum oxidation during the process)
- Barrel aging commences for 12 – 15 months

ANALYSIS

Alc 11.5% | RS 1.9 g/L | TA 6 g/L | pH 3.39 g/L

AGEING POTENTIAL

20-25+ years

TASTING NOTES

This elegant wine displays a weightless concentration of the red and black berry fruits that are embroidered with classical fragrant notes of red cherry, rose petals, violets and marzipan underpinned by a mouthwatering acidity.

