

BY OFFICIAL GRANT OF
SIMON VAN DER STEL

1685

GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

stellenbosch



Laurens Campher 2018

Mettle, passion and determination.



LAURENS' STORY

Laurens Campher was a young German soldier who started farming at Muratie in 1685. This blend is a labour of love, much like Laurens' love for Anselva van de Caab. Their love was ultimately rewarding, bringing about the birth of their three children, her freedom and the development of a farm that was only officially granted to Campher in 1699 but is still going strong over three centuries later.

VINEYARD

This wine is made from meticulously sourced grapes from different sites and slopes. Vineyards vary in age from 10 – 15 years old. The Chenin Blanc is from an old north facing bush vine block with low yields and good fruit purity.

VINIFICATION

Medium bodied, with a sturdy backbone, this uniquely South African white blend is made in Campher's honour, combining predominantly Chenin Blanc (39%) with smaller amounts of Sauvignon Blanc (36%), Verdehlo (19%), and Viognier (6%). Meticulously blended after judicious oaking in a combination of new and older French barrels (11 months), it's truly a labour of love.

WINEMAKER'S COMMENTS

For all its freshness, elegance and focus, the wine's flavours are complex and intense, ranging from bright lemon, fresh pineapple and juicy nectarine to more concentrated lime marmalade as well as caramel and cream (from barrel fermentation and 11 months of maturation in mostly older French oak). The initial impression is floral (heady honeysuckle) but the finish is spicy (there's even a pinch of white pepper), with great persistence promising enjoyment over at least five years.

ANALYSIS

Alcohol	14.15 %
Residual Sugar	2.1 g/l
Total acid	6.1 g/l
pH	3.26

