

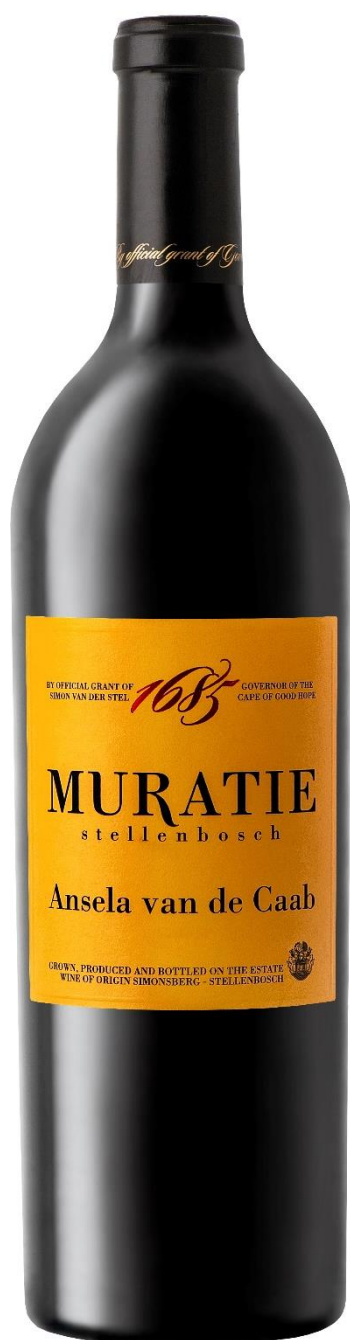
MURATIE

stellenbosch



Ansela van de Caab 2018

A triumph of persistence and patience.



ANSELA'S STORY

Born into slavery at the Cape (her mother a slave from West Africa, her white father most likely a servant of the Dutch East India Company), Anselva lived at the notorious Slave Lodge and worked in the Company's Garden until her manumission in 1695, when Laurens Campher brought her home to Muratie, along with their three children. A triumph of persistence and patience, this Bordeaux-style red blend celebrates the coming-together of this early Cape family.

VINEYARD

The varietals for our Anselva were all hand harvested, sorted, crushed, destalked and fermented in classic open fermenters.

VINIFICATION

Its components (59% Cabernet Sauvignon, 27% Merlot, 9% Cabernet Franc and 5% Petit Verdot) were individually hand-harvested, sorted, crushed and destalked prior to fermentation in classic open fermenters. After 16 months of maturation in French oak barrels (50% new) the components were tasted and selected for blending. The blend was then returned to the barrels for a further six months to ensure a good marriage.

WINEMAKER'S COMMENTS

Rich and velvety, this is a tightly knit wine built to last yet accessible now thanks to its well-rounded tannins. Concentrated dark fruits (blackcurrants, cassis) are lifted by a slight tealeaf herbaceousness and plenty of wood spice (sandalwood, cigar box, graphite). There are also some savoury hints of olive tapenade, particularly on the lingering finish, which combined with fresh acid balance suggest improvement in bottle for at least a decade.

ANALYSIS (TBC)

Alcohol	14.59 %
Residual Sugar	2.6 g/l
Total acid	5.6 g/l
pH	3.53

