**Strandveld Vineyards
The Navigator 2015**

This Rhône blend pays homage to Prince Henry the Navigator – the Patron of early Portuguese exploration.

Like us, he had a passion for exploring the secrets around Africa’s southernmost tip.

**Vintage**

After a very long wet and cold winter, the spring of 2014 showed good promise. Our hopes for a decent yield

were given a blow by an unseasonal cold front in the middle of November. Gale force winds with ice rain caused

damage in the middle of our flowering season. The rest of our summer season was dominated by dry East winds.

The smaller crop and dry conditions contributed to earlier ripening of the harvest. Our harvest commenced on the

2nd of February, one week earlier than normal. Healthy grapes with smaller berries and less juice were the norm.

"In the cellar we have wines with an abundance of clean, ripe fruit and higher extraction owing to the lower yields

and optimum ripeness, all in all it’s a case of less is more!"

**Grape Varieties** 58% Shiraz, 26% Grenache, 9% Mourvèdre, 7% Viognier

**Age of Vines** 12 years

**Vinification** The grapes were harvested over a 5 day period (first Shiraz followed by Grenache then Viognier and finally Mourvèdre) prior to co-fermentation. Fermentation temperatures were controlled between 22 and 26°C with a total of 21 days skin contact during fermentation. Pump-overs were effected thrice daily. This special blend was matured for 18 months in 100% French oak 300litre barrels. Mostly second and third fill barrels were used.

**Wine analysis** *Alcohol* 14.2%; *Residual Sugar* 2.8 g/litre; *Total Acidity* 5.9 g/litre; *PH* 3.5

**Tasting notes** Aromas of cool-climate spice with white pepper and cloves. Floral hints courtesy of the Viognier. The spiciness carries through to the palate and is complemented by black berry flavours. The Grenache contributes dried-peach tannins and a long finish.

**Awards** 92 points: Vinous by Neal Martin, 90 points: Wine Mag SA,

90 Points: Tim Atkin MW South Africa Report 2018