

## **Op Sy Moer 2018**

*Alternative (Natural wine) wine.*

### **The Vineyards**

The vineyards are about 450m above sea level. They are old non irrigated bush vine vineyards the grow in table mountain sandstone soils, among the natural fynbos vegetation and rooibos tea plantations.

### **Grape varieties**

Grenache Blanc, Palomino and Chenin Blanc

### **Winemaking**

Grapes were harvested at 22.3°B with a total acid of 6.5 g/l and a pH of 3.3

The grapes were whole bunch pressed and transferred straight to barrel for fermentation. 10% was fermented as whole bunches and kept on the skins for four months after which it was pressed. This wine underwent natural fermentation, no additives and no sulphur addition.

The wine was racked from the gross leese and kept on its fine leese for bottling.

Bottled in October 2017

Alcohol: 12,5%  
Residual Sugar: 3,27g/l  
Total Acid: 5,28 g/l  
pH: 3.32

### **Tasting notes**

Youthful straw colour with a slight green tinge. Complex nose of citrus zest, pineapple and a slight nuttyness. Fresh, vibrant palate, with good texture and a long creamy finish. This is a wine that will keep evolving in the glass.

