

the last elephant

This wine is a tribute to the last elephant that was seen departing the Franschhoek Valley in the late 19th century...



FRANSCHHOEK
CELLAR

The town of Franschhoek was originally called Oliphants Hoek, meaning Elephant's Corner, and named after the herds of elephant that roamed the surrounding valley and mountains. The original mountain pass out of Franschhoek was built on an old elephant trail that carried these majestic creatures between their summer and winter pastures. To this day, the Franschhoek Valley holds the elephant dear as a symbol of the power and finesse that mark the wines born of its fertile earth. The Last Elephant was seen leaving the valley late in the 19th Century, inspiring this characterful, evocative wine.

TASTING NOTES

An exclusive red blend made from the best batches the winery can produce every year. An iron fist in a velvet glove, this small-production wine is boldly expressive and well-rounded. The nose brims with moreish dark fruit, showing blackcurrants, cherries, mulberries along with cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, spice and a hint of gaminess on the palate. The flavours are powerful but elegant, with fine tannins that continue to soften in the glass. A wine that lives up to the mystical legacy of the gentle giants that once roamed the mountains of the Winelands.

Ageing Potential: Enjoy over the next decade and beyond.

Blend Information: Cabernet Sauvignon 37.5%, Cabernet Franc 30%, Merlot 30%, Petit Verdot 2.5%

IN THE VINEYARD

Characterful ultra-premium vineyard sites throughout the Coastal region of South Africa are selected for the making of the Last Elephant. They are relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoy a slightly warmer but still mostly maritime climate. The vineyards are planted on deep, well-drained soils with a good clay component and excellent structure. Vineyard management is tailored to ensure premium quality, concentrated fruit, which includes green harvesting and shoot thinning.

Deep, well-drained soils	Block Size: 2.8 ha
Row Direction: NNW-SSE	Elevation: 160-205 m above sea level
Aspect: West to northwest	Mean ripening temperature: 21-22° C
Distance from ocean: 8 km	Ripening Sunshine: 12 hours per day
Age of soil: 40-50 million years	

IN THE CELLAR

The grapes were hand-picked and fermented in closed tanks at temperatures of 25-28° C. The young wine received a post-fermentation maceration of 35 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation, the wine was racked into 35% new French oak. The wine was then matured in oak for 14 months, followed by 24 months in the bottle to gain softness and complexity before release.

ANALYSIS

Vintage: 2020 | Alcohol: 14.00% | RS: 2.8 g/l | TA: 5.7 g/l | pH: 3.58

