



VINEYARD FRIENDS

A WINE BY *Douglas Green*

GREAT WINE IS MADE IN THE VINEYARD, FARMING SIDE BY SIDE WITH NATURE, NOT AGAINST IT. AFTER ALL, SUSTAINABLE WINEMAKING IS A TEAM EFFORT. IT'S ABOUT MAINTAINING THE DELICATE BALANCE BETWEEN FLORA, FAUNA, AND THE HUMAN HAND. EACH WINE WE MAKE HONOURS THE UNIQUE ANIMALS OF THE CAPE THAT MAKE THE PRECIOUS VINEYARDS THEIR HOME.

CAPE EAGLE OWL CHARDONNAY 2022

Shhh...do you hear that? It's the distant hoot of the Cape Eagle Owl. Swooping in and out of the vineyards, it offers excellent pest control while hunting for midnight snacks. As fellow friends of the vineyards, this wine honours the Cape Eagle Owl - both delicate and calculated in their approach.

TASTING NOTES

Generous and fresh with ripe tropical fruit and soft citrus.

IN THE VINEYARD

In our quest to source unique and exclusive vineyards, we visit many sites and meet interesting farmers along the way. In the past few years, we have noticed a definitive move towards sustainable vineyard practices and the preservation of natural flora and fauna. The goal is to establish long-term relationships with these growers and promote their innovative approach to sustainability so that the wines we produce today, can be enjoyed for generations to come.

IN THE CELLAR

Grapes are sourced from mature sites in Rawsonville, Breedkloof and a very unique vineyard in the Karoo. Harvested at full ripeness at the different sites, cold settled and fermented (13-16°C) with specially selected yeast strains that accentuate the unique character of the vineyards and terroir. This ensures wonderful components to create this rich and complex wine, with great weight and a persistent palate.

TECHNICAL ANALYSIS

Alcohol: 13.5%
Residual Sugar: 2.5 g/l
Total Acid: 6.0 g/l
pH: 3.5

