

# QUARRY 2008

**TERROIR** The Metamorphic Range was launched to draw attention to the unique geological topography of Hillcrest and its possible influence on the wines taste and character. The vineyards are situated between 200 and 380 meters above sea level on well drained Hutton Clovelly and Glenrose soil. Cabernet Franc, Malbec and Petit Verdot have been planted on a 1.4 hectare vineyard of Glenrose soil at 300 meters above sea level. Only 1000 vines of each cultivar were planted which allows a range of vineyard management practises (leaf plucking, green harvesting etc.) to be effectively implemented when necessary. To produce wines of quality it is essential that no effort be spared to produce healthy, phenocially ripe grapes. The Merlot and Cabernet Sauvignon vineyards are lower down on predominantly Clovelly soil.

Millions of years ago deposited shales were baked by hot volcanic lava and metamorphosed, which can be seen in the abandoned quarry. The baked shale is geologically known as hornfels which is highly visible in the vineyards.

**VINTAGE** The winter of 2007/2008 was relatively wet which ensured sufficient soil moisture to satisfy the vines spring growth requirements. Budding, flowering and fruit set took place under stable weather conditions which boosted grape production. However unseasonally cool temperatures after verasion slowed the ripening process. This translated into elegant, low alcohol wines with abundant fruit flavour and memorable persistence.

**VINIFICATION** The different varieties were subjected to the same vinification procedures. All grapes were handpicked and sorted before destemming. A 2 to 3 day cold soak at 12 - 15°C ensured maximum colour extraction in a non-alcoholic environment. During the early stages of fermentation regular pumpovers and punchdowns were carried out to aid flavour and tannin extraction. After undergoing malolactic fermentation the wine was racked into new and second fill 225L French oak barrels. After 9 months the most flavoursome wine were chosen, blended and returned to oak for a further 9 months. Following a light filtration the wine was bottled in November 2009.

**ANALYSIS** Alcohol 12.7% TA 6.3g<sup>l</sup><sup>-1</sup> pH 3.47 RS 2.6g<sup>l</sup><sup>-1</sup>

**TASTING NOTES** 94% Merlot and 6% Cabernet Franc  
Attractive red colour. Vibrant red berry fruit on the nose. Medium bodied, elegant with a melange of red fruit and well rounded tannins. Best enjoyed within 3 years.

## CELLAR DOOR PRICE

R150.00 per bottle

R900.00 per case of 6

