



ERIKA OBERMEYER WINES

“My aspiration is to create wines which authentically express South Africa’s unique vineyard sites and exceptional diversity. I strive to capture a sense of place, whilst respectfully reflecting the intrinsic character of the fruit. Balance, length and intensity are paramount and every bottle is a labour of love.” - Erika Obermeyer

Flabbergast Cinsault 2016, Wine of Origin Stellenbosch

Vineyards: Harvested from a dryland farmed 25-year-old bush vines in Firgrove, Stellenbosch planted on deep granitic soils.

The close proximity to the cold Atlantic Ocean ensures slow ripening. Sustained winds control the vigour resulting in an overall terroir effect of small bunches, small berries with concentrated berry flavours and full structured but ripe tannins.

Vintage 2016: The vintage was distinctively different and characterized by substantial drought conditions through the preceding winter and into the growing season. Winter started off late, but weather conditions were cold enough to break dormancy. Warm, dry conditions in Spring were extremely favourable for a compact bloom period, leading to outstanding evenness of maturity in all vineyard blocks. The hot pre-harvest weather conditions and early picking, made for a uniquely demanding vintage where adaptability was the key word.

The grapes ripened at lower sugar levels and the smaller berries resulted in good colour and intense flavour. The Cinsault was harvested during the 2nd week of February 2016. The severe drought conditions of the 2016 led to the smallest per-hectare crop on record, producing elegant, well-balanced wines for medium to long term ageing.

Maturation: 60 % matured in 2nd – 4th fill 500 li French Oak barrel, 40 % unoaked, matured in stainless steel

Tasting note: The name alludes to the astonishing versatility of this rewarding cultivar. Once the country’s most planted grape, this workhorse varietal is experiencing a remarkable resurgence, providing a welcome counterpoint to wines of weight and power.

The nose is fleshy and ripe with sweet strawberry compote, red and black cherries and blackcurrant. Subtle hints of black olives and spice add extra intrigue. The palate delivers a fresh fruited, bright vibrancy with a pure and focused finish. This is a delightful all-rounder, ‘any time’ wine.

Serves chilled

Analysis:

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| Alc: 13.45 % | RS: 2.7 | TA: 6.4 | pH: 3.39 | VA: 0.54 |
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