



ERIKA OBERMEYER WINES

Erika O Flabbergast Cinsault 2019, Wine of Origin Agter-Paarl

Vineyards: Harvested from a 34-year-old dryland farmed bush vine in Agter- Paarl, planted on Malmesbury Shale.

Between Paarl, Malmesbury and Durbanville lies the fertile Agter Paarl area, here the summers are hot and dry, with colder wet winters. The farmers rely entirely on rainfall to quench the rich and fertile soil.

The cool sea breezes that flow in from both the Indian and Atlantic oceans act as an effective antidote to the scorching sun, to keep the ripening grapes at an optimal temperature required to produce truly great wines.

Vintage 2019: The aftermath of the drought from the previous three years, together with fluctuating weather conditions resulted in a very small crop for vintage 2019.

The post-harvest period was very dry. Both April and May were relatively cool and the leaves remained on the vines for a longer period. Good rainfall occurred from mid-May to the end of June and the cold weather conditions were sufficient during this time to meet the vines' needs. The rainfall during July was low with very high day and night temperatures. August and September showed improved rainfall and the cover crops generated sufficient organic material. The extremely warm weather at the end of July led to most of the vineyards experiencing early bud burst.

Cinsault had uneven bud burst due to fluctuating weather conditions during September, which were characterised by regular cold fronts. Ongoing cold and wet conditions furthermore led to the shoot growth developing at a slower pace. The roots were not very active due to the low soil temperatures and the leaves appeared yellowish in general. However, the vineyards' growth accelerated when the temperatures started getting warmer towards the end of September. Gale force winds as well as a cold front during mid-October caused some damage to the vineyards. The wind, as well as extremely high temperatures towards the end of October led to poor berry set. Major uneven patterns occurred after berry set.

January had cool weather conditions but a very warm period at the end of January which accelerated the ripening of the fruit. Although the temperatures fluctuated significantly after this with cooler weather towards the end of February, the grapes reached sugar levels at a slow pace.

The Cinsault was harvested on the morning of 14 February 2019.

The 2019 harvest produced wines of excellent quality despite the challenging weather conditions experience and produced wines with excellent flavours, good colour and soft tannins.

Fermentation & Maturation: Destemmed and crushed with about 70 % whole berry. Fermented in Stainless steel with 2 - 3 pump overs per day. 50 % matured in 2nd – 4th fill 500 li French Oak barrel for 12 months, 50 % unoaked, matured in concrete egg.

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. A glorious, fragrant, fresh Cinsault from non-irrigated old bush vines, matured in older oak and concrete. The nose is fleshy and ripe with sweet strawberry compote, red fruits and gentle fynbos notes. Subtle hints of black olives and spice add extra intrigue. The palate delivers a fresh fruited, bright vibrancy, discreet tannins and a pure and focused finish. This is a delightful all-rounder, 'any time' wine. Serves lightly chilled.

Analysis:

Alc: 13.65 %	RS: 2.4	TA: 5.6	pH: 3.32	VA: 0.44
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