

The Winery of Good Hope Mountainside Shiraz 2011

The Winery of GOOD HOPE Shiraz focuses on using natural methods to achieve a balanced style that promotes drinkability, but which releases flavour, varietal spiciness, individuality, balance and freshness. The great innate attributes of Shiraz.

variety : Shiraz | 100% Shiraz

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.64 ta : 5.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Two mature, trellised Mountainside vineyards, both in the premium maritime Stellenbosch Appellation : one on the south-westerly aspect of the Helderberg Mountain the other in Devon Valley, on the southerly slopes of the Mountains surrounding Stellenbosch. Both locations overlook False Bay and towards the South Pole, over the bottom edge of the Atlantic Ocean. The soils are composed principally of deposited granite, mixed with clay, giving rise to the excellent depth and minerality of the wine, its dense fruit, sound balance and its spicy flavours. The Devon Valley grapes give riper fruit and juiciness; the Helderberg grapes lend more structure, spice and minerality. In both sites, the elevation, aspect and geology of these Mountains contribute markedly to the character of this wine.

Green harvest thinning is always carried-out, sufficiently early in the growing cycle to allow for focused development of a smaller yield. 2011 was an early vintage, with some unusual weather patterns and a shorter than usual ripening season, with an early heat-wave -though strangely with less hot summer evenings than is often the case. Yields were better than in 2010 but on average lower than usual (+/- 45 hl / ha). The early ripening varieties, such as Shiraz, did however particularly well in 2011 and this is reflected in the purity of this wine, its approachability and its all-round fantastic drinkability.

about the harvest: Grapes were hand harvested.

in the cellar : Grapes were crushed and destemmed into large fermenters. Cold soaked for several days on the skins to promote fruitiness, colour and flavour. Fermented using wild yeasts for +/-10 days, carrying-out periodic pump-overs throughout. Micro-oxygenation in tank before and after malolactic fermentation, with the wines still on the lees. Pressed juice kept separately from free-run juice, matured and micro-oxygenated separately, before final assembling. 1/2 matured in 2nd, 3rd & 4th-fill small French oak barrels, the rest in tank. In both cases, still on the lees.

