

RADFORD DALE®

BLACK ROCK 2015



IN THE VINEYARDS

We have been working with these old bushvine vineyards in Swartland since 2003. The Swartland is known for its dry, semi-arid climate and hot summers, but cool nights mean the grapes ripen with intensity of flavour and beautiful warmth of fruit. With minimal rains for over two years and no irrigation, the crops were limited in 2015 but these bush vines are so accustomed to the heat and the toughness of this rugged environment that they have developed a harmonious co-existence with the terroir. Their root systems grow deep down 10-12 metres into the granitic subsoils and bedrock below as they have to look a long way for water. The resulting grapes had tiny berries and rather compact bunches that meant great concentration and perfect levels of natural acidity.

IN THE CELLAR

As is our custom, only hand harvesting was employed to bring the grapes from the vineyards to our cellar and from there bunch sorting was again carried out by hand. Grapes were destemmed and lightly crushed and moved to fermentation vats. A key feature of our process with this wine is that all varieties are co-fermented instead of fermenting separately and then blending. This allows for a much more harmonious and seamless blend. From here the wine was drawn off and skins lightly pressed. Barrel maturation lasted 16 months with most of the barrels ranging from 2nd fill to 6th fill. The wine matured on its primary lees for the duration of its barrel maturation in order to build the complexity of the palate while practically eliminating the need for sulphur additions.

A NOTE FROM THE WINEMAKER

This wine is deep purple in colour with expressive aromas of black forest fruits, pepper and spice and an inviting palate with bags of flavour including black berries, black plums and cherries layered over smooth tannins and savoury toasty notes. A gentle, yet lingering finish.

TECHNICAL BITS

VARIETIES

Syrah/Carignan/Cinsault/
Grenache/Mourvedre/Viognier

APPELLATION

Swartland, South Africa

ANALYSIS

Alcohol 13.5%vol
Total Acidity 6.g/L
pH 3.5
Residual Sugar 3.5g/L

PRODUCTION

2000 (12 X 750ml) cases

ALL ABOUT INDIVIDUALITY

www.radforddale.com