

Paserene

Tulbagh • Franschhoek • Elgin

Union

Vintage

2016

Challenging conditions in the year 2016 saw yields across the country dwindling by just above 6% compared with the previous year. Water shortages continued to prevail but the abnormal heat intensity witnessed especially between October and January, hampered the figures in terms of total production countrywide. These two factors resulted in lower bunch masses and smaller berries. However, concentration and colour were evident positives and the grapes were healthy in most cases.

Tasting Notes:

Finally... the Union was a long time coming, but to find the right terroir for this specific style of wine took a lot of effort and thoughtful planning.

Grown entirely in the Tulbagh region the 2016 Union is dark and inky. Predominantly Syrah, this wine has ample complex aromas of blue berries, charcoal, violets and bacon fat. Exotic, smoky and thick with elegance as well as excellent definition. Extraordinary balance between primary fruit aromas and deep charry mineral components gives the wine an inviting natural warmth and broodiness. Big supple tannins with a reigned in acidity will make this wine a pleasure to drink for the next 20 - 30 years.

The Art of Making:

This is a blend of Syrah 44%, Carignan 34% and 22% Mourvedre. The Syrah is grown on an arid scaly soil, that yields no more than two tons of grapes per hectare. The soil can simply not handle a heavier crop load, the result: a super concentrated and dark wine. The Carignan and Mourvèdre grows about 200 metres to the south of the Syrah on a deeper loamy soil and yields a softer more perfumed wine. The Carignan and Mourvèdre is fermented together to complement each other's strengths. The grapes are fermented in concrete open top tanks for about a month. After which the wine is transferred to third and fourth fill barrels to ensure the wines bright fruit integrity. The wines spend 16 months in barrel and is then bottled and stored for another year in bottle before release.

Alcohol 14.53%

pH 3.45

Total Acid 5.5 gram/l

The Art on the label:

The label was created in collaboration by the same artists who designed Paserene's Marathon and Chardonnay labels. The scene is set in Tulbagh and it carries the message of unification. The two entities of the previous wines, the girl (Mother Nature) and the swift (the Winemaker) finally found a place to be together. The tree in the background takes the role of stability and calmness and anchors them. All labels were hand pressed using an old Heidelberg press

Us:

Paserene is a small family operated winery owned by Martin Smith and Ndabe Mareda with the sole purpose of producing highest-end luxury wines. Great care was given to ensure that the wines produced, and artwork on the labels, are truly authentic to ensure its "sense of place and people" and a lasting legacy for many years to come.

The name Paserene comes from the Latin word Passeriformes, the order of "traveling and free" birds containing swifts and swallows.

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