



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 2018, Wine of Origin Paarl

Vineyards: Harvested from a 22-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 2018: The 2018 harvest season was really challenging, due to a prolonged drought which some believe to be the worst in 100 years. After the driest three-year period (2015-2017) in recent history; water resources in the Western Cape were at an all-time low, putting water supplies under immense pressure and leading to strict water rationing.

The Paarl region once again experienced an exceptionally dry and warm post – harvest period. The vines kept their leaves for longer than usual in the post-harvest period, which was beneficial for the accumulation of reserves for the coming season. Winter arrived late but was cold enough to break dormancy. Day temperatures were notably warmer and night temperatures colder than usual due to the dry conditions. Much lower rainfall was recorded, less than half the long-term average rainfall.

Bud burst started later due to cooler weather extending into August and September. Uneven flowering and berry set was common due to windy conditions and cold periods.

After slow shoot growth initially, vines picked up the pace as temperatures rose toward the end of November.

Although December and January were hot, with temperatures reaching 35 °C, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal.

The dry warm weather resulted in healthy grapes and small berries with good intensity. Noteworthy is the small berry size for this vintage; on average berries were twenty-five percent smaller by variety and largely under a gram per berry, adding to concentration. Greater variation between night and day temperatures during the ripening stage gave the colour and flavour formation a further boost, which are indicative of remarkable quality wines.

Harvest timing was normal and the Cinsault was harvested on the morning of 21 February 2018.

The 2018 harvest produced wines of excellent quality despite the challenging weather conditions experience and produced wines with concentrated fruit, complexity and good ageing potential.

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 sour cherries. 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: 13.26 %	RS: 2.5	TA: 6.0	pH: 3.39	VA: 0.56
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