



Porseleinberg

2023
SWARTLAND
SOUTH AFRICA

TASTING NOTES & TECHNICAL SHEET

It was a challenging year, with only 308 mm of rain and a very dry growing season. December brought 64mm, which helped a bit, but it came too late to make a significant difference.

On the upside, the dry conditions during the growing season meant low disease pressure. However, berry set was poor, and we were looking at a small yield from early on.

January wasn't as hot as it was in 2022. We kicked off harvest on February 14th and wrapped up by March 8th. Bunches and berries were small and concentrated, with an average yield of around 4 tonnes per hectare.

Toward the end of the season, we noticed some oidium on the stems of the final picks, so we removed the stems and placed the berries straight into the tanks. Fermentation was split: 70% under submerged cap, 30% done conventionally with some pump-overs. We used 85% whole bunch and 15% destemmed fruit. Maturation lasted 12 months—90% in foudre, 10% in concrete.

ANALYSIS:

Alc. 13.9% R.S. 1.7g/l ph 4 T.A. 5.7g/l

This vintage is similar to 2017 in both flavour and character; a wine with incredible concentration and length. It'll age beautifully for as long as you're willing to keep it. Definitely one to fill the boot with.



FARM 798
PORSELEINBERG RD.
RIEBEEK KASTEEL,
SWARTLAND.

