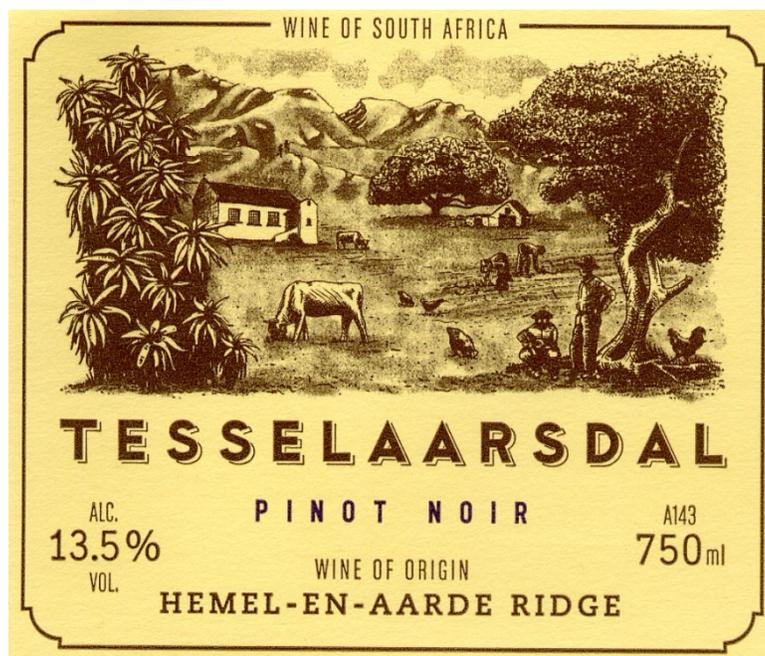


TESSELAARSDAL

PINOT NOIR 2017



ALCOHOL: 13.8%

ACID: 5.61

PH: 3.44

RESIDUAL SUGAR: 1.85

BARREL AGEING: 9.5 MONTHS

WOODING: 100% 228L FRENCH OAK BARRELS

TIGHT GRAIN: 100%

FRENCH COOPERS:

FRANCOIS FRERES 100%

1ST FILL 30%, 2ND FILL 23%, 3RD FILL 30%, 4TH FILL 17%

YIELD: 6 TONS / HA

PRODUCTION: 322.58 CASES

FRUIT ORIGIN: HEMEL-EN-AARDE RIDGE 100%, UN-IRRIGATED LA VIERGE VINEYARDS

RELEASE DATE: FEBRUARY 2018

GROWING SEASON

2017 WAS ANOTHER UNUSUALLY EARLY AND SHORT HARVEST - ALMOST EXACTLY THE SAME TIMING AS 2015 AND 2016. BUT AS IS WONDERFULLY THE CASE WITH NATURE, THE CHARACTER OF THE 2017'S IS SURPRISINGLY DIFFERENT TO THE 2016'S. FOR THE WINELANDS IN GENERAL, THE STORY WAS OF EXCESSIVE HEAT AND EXTREME DRYNESS. BUT THIS WAS NOT THE CASE FOR OUR APPELLATION, THE HEMEL-EN-AARDE RIDGE. CLOSE PROXIMITY TO THE COOL SOUTH ATLANTIC KEPT THE MAXIMUM TEMPERATURES IN LINE AND WE ALSO BENEFITTED FROM TIMELY RAIN FROM THE SOUTHEAST, WHICH SELDOM REACHES THE WARMER INLAND AREAS. JANUARY WAS QUITE A BIT WARMER THAN OUR LONG-TERM AVERAGE (THE SAME AS FOR 1998 AND 2011) BUT IT WAS NOT DRIER THAN AVERAGE. AND THE CRUCIAL MONTH OF FEBRUARY WAS WETTER THAN AVERAGE WITHOUT BEING WARMER - AS WAS MARCH. OUR MAIN DAM WAS ALMOST FULL AT THE END OF HARVEST. A RELATIVELY WARM DECEMBER, FOLLOWED BY A HOT JANUARY WAS PROBABLY THE MAIN FACTOR IN MAKING 2017 AN EARLY YEAR. HIGH HUMIDITY DID CREATE SOME ANXIETY - LESS OVER DOWNY MILDEW - MORE OVER OIDIUM - SO IT WILL BE REMEMBERED AS A MORE CHALLENGING YEAR THAN 2015, BUT THE RESULTING WINES FOR THE CLASSICISTS AND PURISTS WILL PERHAPS BE SEEN AS MORE TYPICAL OF OUR STYLE.

BACKGROUND

TESSELAARSDAL WAS FOUNDED IN 2015 BY LONG-STANDING HAMILTON RUSSELL VINEYARDS EMPLOYEE, BERENE SAULS. THIS WINE IS NAMED AFTER THE HISTORIC OVERBERG FARMING HAMLET OF TESSELAARSDAL, NOT FAR FROM THE HEMEL-EN-AARDE RIDGE WINE APPELLATION, IN WHICH BERENE WAS BORN - A DESCENDANT OF THE FREED SLAVES WHO WERE BEQUEATHED THE LAND BY FORMER EAST INDIA COMPANY SETTLER, JOHANNES TESSELAAR IN 1810.

EXTREME CARE IS TAKEN TO ENSURE THIS SMALL-PRODUCTION, CLASSICALLY STYLED PINOT NOIR EXPRESSES THE PERSONALITY OF THE COOL, MARITIME, HEMEL-EN-AARDE RIDGE FROM UN-IRRIGATED VINES AND ITS ELEVATED, STONY, CLAY AND IRON-RICH SOILS.

WINE DESCRIPTION

PROBABLY THE BEST TESSELAARSDAL TO DATE, THE 2017 HAS GREATER DEPTH, STRUCTURE AND PLUSHNESS OF PALATE THAN 2016 (AND EVEN 2015) WITHOUT SACRIFICING THE CLEAN, LIFTED BLUE FRUIT THAT IS A CHARACTERISTIC OF THE BEST HEMEL-EN-AARDE RIDGE PINOT NOIR. THIS IS A WINE WITH THE TIGHT MINERALITY OF THE OLD-WORLD AND THE PURE SUMPTUOUS FRUIT OF THE NEW-WORLD.

TRADE: ZAR330.08 PER BOTTLE

RETAIL: ZAR440.00 PER BOTTLE

TESSELAARSDAL WINES PTY LTD VAT REGISTRATION IN PROCESS