

Hiervandaan 2015

HERITAGE COLLECTION

'Hiervandaan' (meaning 'from this place') is a word with special significance in the colonial history of the Cape. It was used by early European settlers to define their new identity:

'Ons is hiervandaan, ons is Afrikaners.' ('We are from this place, we are Africans.')

The Harvest

The grapes were harvested from selected vineyards, each adding complexity to the blend due to their unique terroir. The Grenache comes from old bush vine vineyards in the Piekenierskloof. The Shiraz is harvested from a dryland block with shale soils in the Swartland and the Cinsault from an old bushvine vineyard planted in 1932 in Franschhoek

Cellar Notes & Blending Information

Grape Varietals: Grenache 86%, Cinsault 10%, Shiraz 4%.

Style of Wine: Focus on the fruit and terroir with light oakling.

Maturation: Matured for 12 months in seasoned French oak..

Maturation Potential

The Hiervandaan should reach its peak between 3-5 years maturation.

Tasting Note

Raspberry, brambles and cranberry fruit on the nose, that is followed by subtle peppery spice. The wine is elegant, with a fine tannin structure and focused acidity that is balanced by juicy red fruit on the palate.

Food Pairing

A great food wine that will pair well with roast lamb, sirloin steak and venison dishes.



Technical Information

Alcohol	13.5% Vol
Residual Sugar	2.2 g/l
Total Acidity	5.0 g/l
pH	3.7
Closure	Best Quality Cork