



EENZAAMHEID SHIRAZ 2011

LIMITED RELEASE

In 1699 a certain Mr. Dippenauw was granted an enormous farm by his employer, the Dutch East India Company. It is uncertain whether this was a reward for his industry or whether the bosses cast him into the wilderness because he'd married dangerously (a sister of Adam Tas, diarist of the early colonial Cape and political rebel imprisoned by Governor Willem Adriaan van der Stel). What is known is that the newlywed couple was so overwhelmed by the farm's isolation from Cape Town that they named it "Eenzaamheid", a Dutch word meaning *solitude*. Today Eenzaamheid is owned by Christo Briers-Louw, whose family has owned the land since 1775. Christo is a dedicated farmer with an intimate knowledge of the soils of Paarl. The gravelly, decomposed shale soils on the farm allow Shiraz to ripen without irrigation, producing wines of great expression and concentration.

Charles Back



IN THE VINEYARD

The vineyard was planted in 1996, with two Shiraz clones (SH1 and SH21) grafted onto Richter 99 rootstock. The soil type is Swartland shale - a deep, uniform decomposed soil with excellent water retention. This allows these unirrigated vines to easily ripen the crop without stressing during our hot, dry summers. Strict winter pruning and summer canopy management ensure a well-balanced crop that reaches good phenolic ripeness. A final crop thinning at veraison also ensures an even ripeness. The vineyard is regularly visited during the ripening period and tested by taste, sight and analysis to determine the optimum picking date.

HARVEST DATE

18 February 2011

WINEMAKING

The grapes were harvested at 25 balling. They were then fermented in stainless steel tanks, with pump-overs taking place four times a day. The grapes were pressed and the wine was sent to 225-litre French oak barriques for malolactic fermentation and further ageing. New barrels were used for 30%, with the remainder maturing in second and third fill barrels to respect the integrity of the wine. Barrel aging lasted 20 months.

TASTING NOTE

Distinctive white pepper aromas with violet and dark berry notes. A complex and well-balanced palate with blackberries, integrated oak flavours and a good acidity contributing to the mouthfeel and length of the wine.

RECOGNITION

- 2011:** 90 points – Stephen Tanzer’s Wine Review June 2015
- 2011:** 91 points – Wine Spectator 2014
- 2011:** Top 100 SA Wines 2014
- 2010:** 4 ½ Stars – Platter’s Wine Guide 2013
- 2010:** 5 Hearts – Neil Pendock Wine Guide 2013
- 2010:** Santam Paarl Shiraz Chenin Challenge Top 10, 5 Hearts – Neil Pendock Wine Guide 2013, 92 points – Wine Review Online

Wine of Origin	Paarl
Alcohol	14,5%
Residual sugar	2,8g/l
Total acid	5.9g/l
pH	3.55
Varieties □ Shiraz	100%
Closure	Natural Cork