



## CAPE MOBY RED

# 2022



### APPELATION

W.O. Western Cape  
(Walker Bay)



### AREA

RSA, Stanford, Western Cape



### GRAPE VARIETIES

49% Shiraz  
33% Merlot  
18% Cab Sauv



### ALCOHOL LEVEL

13,0 %



### AGEING POTENTIAL

10 years

### PRODUCTION

11,493 bottles

### STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, of hot days, of driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.

### WINEMAKING

The different varieties were vinified separately in small fermenters with regular punch down to extract color, aroma, and soft tannin. After fermentation, all three varieties were pressed to barriques separate for malolactic fermentation and then matured in third fill barriques and steel tanks for 18 months.

### TASTING NOTES

Classic blend, full bodied with liquorish, red fruit and spicy notes. Well integrated tannins and elegant finish.

**Grape Origin:** Sourced from vineyards in Walker Bay

**Average Yield:** 47,13 hl/ha

**Fermentation:** 17 days fermentation on skins in small open fermenters with regular punch downs

**Maturation:** 18 months in third-fill barrels and steel tanks

**Bottling Date:** 12/12/2023

**Dry Good:** Bordeaux Shape, 460g, Screw Cap, Carton of 6

<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	2,7 g/l
<b>pH:</b>	3,52
<b>Total Acidity:</b>	5,9 g/l
<b>Total Extract:</b>	29,2 g/l