

Old Vine Samson Straw Wine

Winemaking

After picking, the grapes were laid out on drying racks on a bed of straw for one week. The whole bunches were then pressed very slowly to release a very concentrated juice. Only the free run juice was used, allowed to settle slightly and inoculated with selected yeast strain for a slow fermentation. The wine matured in used 500L French oak barrels for 6 months.



Food Pairing

It will be complimented by grilled fish such as monkfish, sea bass, cod or sea bream. Spicy curry, Chocolate, Dried Fruits, Nuts, Hard & Soft Cheeses, rich butterscotch and caramel desserts.

Tasting Profile

The aroma is dominated by hints of peach and dried apricot, complemented by a subtle touch of spice and honey suckle in the nose. The palate showcases a luxurious and full-bodied experience, featuring a harmonious acidity and a creamy texture that evolved during the maturation process in barrels.








Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenate by cold air in the evenings during the growing season.

Preceded by a winter which again saw decent rains after a series of dry winters in the wineland of the Cape. The wines are concentrated and fresh with modest alcohols.



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|  <p>14 - 16 Serving Temp</p> |  <p>10 - 20 Cellar Life</p> |  <p>14 %ALC Vol %</p> |
|  <p>Bergendal</p> |  <p>pH: 4.05 Total Acid: 6.5 g/l Residual sugar: 141.9 g/l</p> | |