

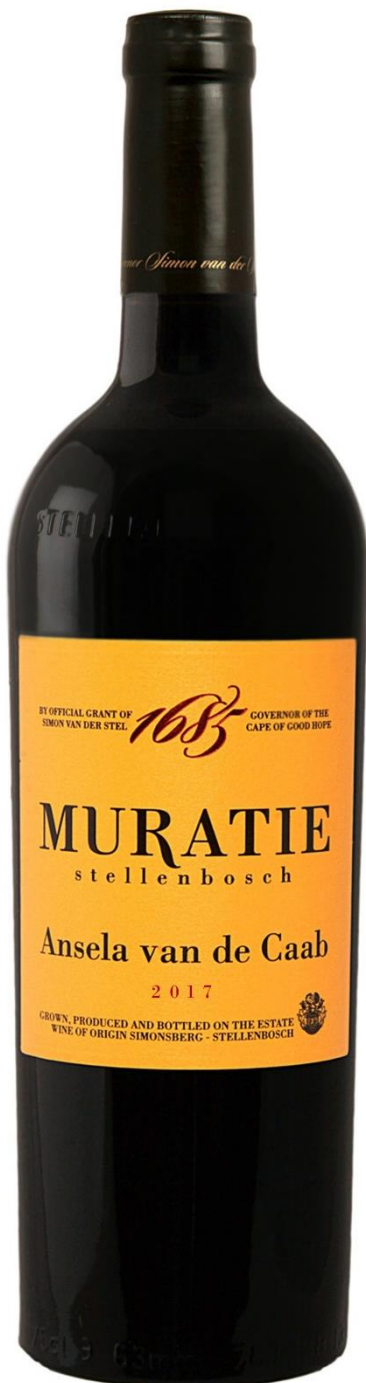
# MURATIE

stellenbosch



## Ansela van de Caab 2017

*A triumph of persistence and patience.*



### ANSELA'S STORY

Born into slavery at the Cape (her mother a slave from West Africa, her white father most likely a servant of the Dutch East India Company), Anselva lived at the notorious Slave Lodge and worked in the Company's Garden until her manumission in 1695, when Laurens Campher brought her home to Muratie, along with their three children. A triumph of persistence and patience, this Bordeaux-style red blend celebrates the coming-together of this early Cape family.

### VINEYARD

The varietals for our Anselva were all hand harvested, sorted, crushed, destalked and fermented in classic open fermenters.

### VINIFICATION

Its components (50 % Cabernet Sauvignon, 32 % Merlot, 14 % Cabernet Franc and 4 % Petit Verdot) were individually hand-harvested, sorted, crushed and destalked prior to fermentation in classic open fermenters, and only after 24 months of barrel maturation were they tasted and selected for blending. The assembled wine was then returned to French oak (43% new) for a further six months to ensure a good marriage and secure future.

### WINEMAKER'S COMMENTS

Rich and velvety, this is a tightly knit wine built to last yet accessible now thanks to its well-rounded tannins. Concentrated dark fruits (blackcurrants, cassis) are lifted by a slight tealeaf herbaceousness and plenty of wood spice (sandalwood, cigar box, graphite). There are also some savoury hints of olive tapenade, particularly on the lingering finish, which combined with fresh acid balance suggest improvement in bottle for at least a decade.

### ANALYSIS (TBC)

|                |         |
|----------------|---------|
| Alcohol        | 14.46 % |
| Residual Sugar | 3.0 g/l |
| Total acid     | 5.7 g/l |
| pH             | 3.55    |

