



## G. 2011

### A TRIBUTE TO C.P.

Legendary winemakers Denis Dubourdieu and Giorgio Dalla Cia team up with young South African talent Mia Fischer to create the 'First Growth of the Cape'. Uncompromised quality is the leitmotiv for this wine that is determined to set new standards – only 1943 bottles were produced.

*First Growth of the Cape*

**The season** Tricky and characterised by considerable climatic fluctuations. Cold conditions during flowering, with a windy December and subsequent warm and dry ripening period, resulted in a naturally reduced crop. Excellent fruit-to-skin ratio caused by smaller berries allowed for intense colour, soft tannins, and good structure. **Varietals** A blend of Syrah, Cabernet Sauvignon, Merlot, and Petit Verdot; selected from five different vineyards across the Western Cape area. **Harvest** Extreme care is applied to the picking and selection of grapes. Handpicked in small portions, they are carefully destemmed and meticulously sorted twice by expert hands. Manual crushing ensures gentle treatment of the berries. **Vinification** Alcoholic fermentation in both new French oak barrels and stainless steel tanks, with strict temperature control and regular breaking of the cap for optimal extraction. **Maturation** 18 months in new French oak barrels from five different talented cooperages, thus integrating the rich tannins and adding complexity to the wine. **Tasting notes** A complex bouquet with dark berries, hints of liquorice and eucalyptus over a foundation of spices, freshly ground black pepper, and secondary leather aromas. The style is more reminiscent of Bordeaux than Napa, with deeply integrated luscious tannins carrying a sustained fruit basket of blackberry and cassis. Black pepper, cedarwood, and Dominican tobacco add complexity in a beautiful balance. A full-bodied wine, intense and round, with a very sweet, dense finish and some enticing edges, offering an extraordinary ageing potential.

*Best glass: Zalto Denk'Art Bordeaux · Riedel Sommeliers Bordeaux Grand Cru  
Ready to drink: Now till 2050 or longer*