

CELLAR
 EXCLUSIVES



THREE HALVES 2013

TASTING NOTES

With much forethought and careful tasting we are constantly on the lookout for something special and unique. Iconic winemaker Ken Forrester has set his sights firmly on producing a great Mediterranean styled blend from the finest grapes available in the Cape.

The Cape Region is specifically defined as a Mediterranean climate. These three grapes have stood the test of time in the Rhône and show fantastic results in our ocean influenced micro climate.

Mourvèdre (earthy) with a splash of Grenache (fruity) here and a dash of Shiraz (spicy) there was blended to create this incredible wine.

The overriding requirement being that the blend of the "three halves" has to be greater than the sum of the parts.

ACCOLADES:

Three Halves 2013

Platter's 2018 – 4½ stars

Three Halves 2011

Platter's 2015 – 4½ stars

Tim Atkin MW 2017 – 89 points

Three Halves 2009

Platter's 2014 – 5 stars

GRAPE VARIETIES

57% Mourvèdre / 32% Shiraz / 11% Grenache

VINEYARD

Region: Western Cape

Soil: Duplex soils, fine sandy loam on a clay base

Locality: South-south-west

HARVEST

A hand-picked selection of the first ripest fruit.

Yield: 6-8 tons per hectare

IN THE CELLAR

Taken to the cellar and cool soaked prior to fermentation, then taken to 2nd fill French oak barrels for 18 months.

ANALYSIS

Alc 14.0	TA 5.7	RS 3.1	pH 3.39
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