



silk bush

THE MOUNTAIN VINEYARDS

Silkbush ALTITUDE 2014

Winemaker Notes

This wine is marriage of all vineyard blocks on the highest slopes of our property, above the sweeping Bredekloof valley, an hour and a half's drive north of Cape Town.

We believe this wine reflects the uniqueness of our high altitude vineyards: the combination of soil, slope, climate, aspect, ALTITUDE and grape variety sets this apart from other wines.

These vineyards are all on an elevation of 600m+ , planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.

What's in the name

Silkbush Mountain Vineyards hails its name from the Sybasberg (Afrikaans for Silk bush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence it's name. Just as special and unique as the Silkbush is, so is our soils, slopes and vineyards. This is manifested in our wines – you can taste the unique mountain terroir.



Tasting Notes

Enticing ruby red colour. On the nose the spiciness of the Malbec fuses with the rich red/black fruit flavours of the Petit Verdot and Merlot while the Shiraz and Pinotage contributes structure and elegance. The palate is surprisingly rich, beautifully balanced and gives the impression of being elegant and powerful at the same time. Flavours of dark black fruit and cassis are wrapped up in soft, comforting oak hints and a caress of vanilla and spice. Really long and luscious.

Food pairing

This versatile blend easily pairs with a huge spectrum of dishes from oysters to game to spicy Middle Eastern cuisine. In fact, it loves spices and even chillies.

An absolute winner with red meats and game, yet elegant enough to be enjoyed with white meats such as duck or chicken, or even scallops.

Varietal composition:

Malbec, Petit Verdot, Shiraz, Pinotage, Merlot

Appellation:
Bredekloof

Alcohol: 14.0%
Residual Sugar: 3.1 g/L
Total Acid: 6.3 g/L
pH: 3.45

Wine style

Dry 1 2 3 4 5 6 7 8 9 Sweet