



Philosophie 2017

(Cabernet Sauvignon 65% ,Merlot 19%, Cabernet Franc 16%)

LIMITED RELEASE

Philosophie is a brave endeavour in which we attempt to marry the mind, the heart and the soil as we celebrate the diversity of Vondeling.

THE STORY BEHIND THE LABEL

Each year a celebrated artist is recruited to illustrate a rare Paardeberg flower in the medium of their choice. This unique rendition is placed on a numbered selection of Vondeling's finest bottles to create a series of collectable and rare wines. *Drosera cistiflora* is a perennial, carnivorous flower uniquely occurring in its red form in our region. Beautifully rendered in oil on canvas by the inspirational talent of Makiwa Mutomba, Adding a sense of place and delight to this endearing wine.

VINEYARDS

In a handful of specific vineyards, we explore the absolute limits of quality with no consideration to cost. 2017 is a unique vintage with Cabernet Sauvignon as the dominant grape.

Each vineyard is carefully assessed at the end of the growing season and attentively pruned during the winter. At bud burst, any shoots which develop poorly are immediately removed. This ensures that the remaining shoots have plenty of energy to grow sturdy, fertile flowers and facilitate a uniform berry set.

As the grapes develop only one bunch per cane is selected and the rest are dropped to the ground. This lowers the load on the vine, removing any plant stress and allowing perfect flavour and tannin development. It also diminishes any need for irrigation and helps preserve the grape's natural acidity.

VINIFICATION

Once deemed to have reached optimal ripeness the grapes are hand-picked and refrigerated for 24hrs. The bunches are carefully destemmed, but not crushed and the berries are individually sorted to remove any green material. The berries are not pumped, but ferried, via conveyor to open-top fermenters.





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Cold soaking is done at 6 degrees Celsius for a period of 5 days. Cold soaking is a process that allows only partial degradation of the grape cell wall, to gently extract the fruit flavours and aromatics situated below the surface of the skin. Subtle tannin extraction protects these delicate flavours and promotes colour stability.

As the berries slowly come to room temperature, ambient yeasts commence with spontaneous fermentation. This natural fermentation by multiple yeast strains, is preferable, as it will ensure that the wine has complexity and character.

A cool fermentation temperature slows the rate of fermentation and affords the winemaker adequate time to assess and manipulate the character of the wine, thus unlocking its full potential.

Full extraction is ensured by regular punch downs after three weeks of maceration the skins are gently pressed in a traditional basket press. From the press, the wine moves directly to 300L French Oak barrels for malolactic fermentation. This slow bacterial degradation of the wine's harsher acidity has the welcome side effect of meshing the oak and natural fruit flavours into a seamless package. Two-thirds of the barrels are new.

The wine remains on its yeast and malolactic lees for 14 months before the best 10 barrels are selected, blended and returned for an additional 8 months of maturation. Of these 10 barrels, only 5 are selected for the final blend. The wine is bottled after 3 months in tank and bottle matured for at least two years before release.

TASTING NOTES & CELLARING & FOOD PAIRING

A deep but vibrant, scarlet red colour. A wonderfully expressive and enthusiastic nose. Bursting with bright red cherry and high floral notes. Beautifully laced with sweet vanilla and subtle wood shavings.

The palate is precise and bold with delightful tension. Ripe raspberry and cinnamon lead with underlying layers of trimmed cigar and fine tannin. Pairs well with steak, especially richer steak dishes such as tournedos Rossini, posh burgers and Roast duck.

Accolades

2016 Vintage:
2021 Tim Atkin -89 Points
2022 Platter Guide - 4.5 Stars(94 Points)
2017 Vintage:
2023 Platter Guide - 5 Stars (96 Points)

Analysis

pH 3.6
Total Acidity 6.4 g/l
Residual Sugar 3.4 g/l
Alcohol 14.3 %

