



Western Cape, South Africa

The Cape wine growing areas, situated in the narrow viticultural zone of the southern hemisphere, mainly have a Mediterranean climate. The mountain slopes and valleys form the ideal habitat for grape growing. Long, sun-drenched summers and mild, wet winters contribute to the ideal conditions for viticulture at the Cape.

The Cape winelands stretch from the rugged mountains and multi-directional slopes of the coastal region to the open plains. South Africa's vineyards are mostly situated in the Western Cape near the coast.

Franschhoek Valley is a broad vineyard-lined valley in the southeast corner of Paarl, in South Africa's Western Cape. This small valley is home to some of South Africa's most famous wine estates and has been producing wine since the 17th Century.

OLD ROAD WINE CO.

ORIGIN Western Cape, South Africa

DESIGNATION 'Single Vineyard' Chenin Blanc

ABOUT The Old Road Wine Co. tells the story of special vines grown in the rugged corners of the Franschhoek wine country. The worn smooth stones of a meandering trail tell the story of dedicated farm hands that tend to this vineyard, planted in 1984, isolated amongst the shrublands and forest on the slopes of the Franschhoek valley.

VINEYARD The unirrigated vineyard that supplies the grapes for this wine was planted in 1982 and is at an altitude of nearly 1,000 ft above sea level. The vineyard started as a trellised vineyard, but over the years it became an improvised bushvine. Its grapes give excellent acidity in this wine and a perfect balance. At this high altitude, the vineyard is exposed to cool, daily afternoon breezes.

PROCESS Grapes were hand-harvested in small bins at optimal ripeness. Grapes are whole-cluster pressed and allowed to settle before being racked to the barrels for natural fermentation. After fermentation the wine underwent 9 months of barrel maturation in mostly older French oak barrels as to add depth and staying power without detracting from the natural fruit character. Maturation on the primary lees with regular stirring or batonnage ensured further complexity and verve.

TASTING Concentrated yet fresh, with mouth-filling white pear, quince and gooseberry, followed by aromatic almond blossom and a balanced, lingering finish. Its depth of flavor is one of the Stone Trail's stand-out features, along with a bright, focused acidity and earthy minerality which should see it age well.