



RADFORD DALE

BLACK ROCK 2019

IN THE VINEYARDS

Since 2003, we've been working with old bush vines in the Swartland that produce this distinctive blend. In the run up to harvest 2019, there was less relief from the drought in the Swartland than in many other regions around the Cape. Here we saw very low rainfall figures again in winter 2018, which severely limited the crops. Conditions during ripening were quite favourable though with dry, windy conditions which meant low disease pressure. The traditional February heatwave that marks the vintage here, never came and as a result the grapes ripened unrushed and evenly. Tiny bunches and berries, again meant lots of concentration and the wines are packed full of flavour as a result.

IN THE CELLAR

As is our custom, only hand harvesting was employed to bring the grapes from the vineyards to our cellar and from there, bunch sorting was carried out by hand. Grapes were destemmed and lightly crushed and moved to fermentation vats. A key feature of our process with this wine is that all varieties are co-fermented instead of fermenting separately and then blending. This allows for a much more harmonious and seamless blend. From here the wine was drawn off and skins lightly pressed. Barrel maturation lasted 18 months with most of the barrels ranging from 2nd to 6th fill. The wine matured on its primary lees for the duration of its time in barrel in order to build the complexity of the palate while practically eliminating the need for sulphur additions. As with all our red wines, this was not fined or filtered prior to bottling.

A NOTE FROM THE WINEMAKER

Earlier picking means lower alcohol and bright, fresh expression of the fruit. The nose shows complexity through interesting spice and fynbos aromas and a prominent dark fruit note. On the palate, the wine delights with generous concentration and refined, smooth texture.

VARIETIES

**60% Syrah, 17% Cinsault, 10%
Mourvèdre, 8% Carignan,
5% Grenache**

APPELLATION ANALYSIS

Swartland, South Africa

Alcohol **14%vol**

Total acidity **6.0g/l**

pH **3.63**

Residual sugar **1.7 g/l**



ALL ABOUT INDIVIDUALITY

www.radforddale.com