

# EARTH'S ESSENCE

PRESERVED BY NATURE

**WINE OF ORIGIN:**  
Western Cape

**VINTAGE CONDITIONS:**

The winter preceding the 2014 vintage was cold and wet, which ensured replenished soil moisture and spring temperatures that were colder than the long-term average. This led to sluggish initial growth and ultimately, late flowering. The 2014 vintage was challenging – rain during the growing season and early January caused both vigorous growth and high disease pressure. Cooler early summer conditions lead to the harvest commencing late by up to two weeks on early cultivars. Conditions in February were warmer than the longer-term and brought the vintage back on schedule while revealing another product of the rain – a larger crop in the coastal regions. Temperatures in March cooled as expected, but rain stalled ripening in late cultivars such as Cabernet Sauvignon and Shiraz. Harvest was delayed in some areas until mid-April. Overall, the quality is better than 2013 and developing well in the cellar.

**VINEYARDS:**  
100% Swartland

**WINE MAKING:**

Earth's Essence is the result of a patented process which marries two completely natural, uniquely South African ingredients to create an exciting and entirely new wine category. Only the healthiest grapes are used in the blend to ensure that the wine stays protected throughout the winemaking process. The grapes are harvested at optimal ripeness after which they are destemmed and crushed into the fermentation tanks. Fermentation on skins lasts for up to seven days. The wine is removed from the skins and pressed earlier than usual to prevent the extraction of hard tannins. In order to keep the wine sulphur free, it is fermented and matured with wood from the indigenous South African Rooibos (Fabaceae family species, Asplathus) and Honeybush (Cyclopia) plants. After maturation, the wine is fined, filtered and bottled.

**MATURATION:**

A 50% portion of the wine is fermented dry on the wood, while 100% completed malolactic fermentation on the wood. The wood contains high levels of antioxidants that naturally preserve it against oxidation and spoilage.

**TOTAL PRODUCTION:**  
30 000 L

**BOTTLING DATE:**  
September 2014

**WINE DESCRIPTION:**

This Pinotage shows upfront fruit sweetness with prominent cranberries, Turkish delight and dark chocolate aromas. Nuances of nuts, Rooibos, Honeybush and sweet basil are complimented by the grippy tannin structure and the intense, lingering finish.

**SERVING SUGGESTION:**

Enjoy this wine with roasted meat dishes, venison kebabs or Cape Malay curry dishes, as well as cheddar and even blue cheese.

**CELLARING POTENTIAL:**

The wine is best enjoyed immediately.

**WINE ANALYSIS:**

Alcohol: 14.30 % vol  
pH: 3.51  
Total acidity: 5.98 g/l  
Residual sugar: 2.37 g/l

**WINEMAKER'S COMMENTS:**

After five to seven years, the Rooibos plant becomes too old for further tea production and is pulled out. The plants are then dried in the sun before being finely milled and placed into infusion bags. They are then ready to be used in wine production. Only about 5 g of wood per litre is needed to preserve the wine. The wine is made from the Pinotage grape varietal, making this a truly unique South African product.