

Staanspoor

Viticulture:

The grapes grow on the celebrated farm of Karibib in the Polkadraai Hills of Stellenbosch. Vines were planted in 1994 on koffieklip soils, rich in clay overlying the white granitic bedrock that is signature to Polkadraai on a southwest aspect. The sea winds are always present on the high hilltop slope (250m).

Winemaking:

Grapes were picked and cooled overnight to 10C. In 2023, 25% of the clusters were destemmed, and the other 75% were treated as whole cluster. Two punch downs per day were performed throughout the duration of the natural fermentation and for a week after its end. Wine was pressed, settled, and immediately racked to French oak barrels. Of the barrels, 25% was new and 75% older barrels of varying sizes (225, 300, 500). Wines carried out a natural malolactic fermentation and were matured for 15 months. Barrels were blended and bottled with a light filtration.

Tasting notes:

At first sniff you smell the sea, then cracked black pepper & madras spice floats out of the glass, with brambly berry fruits underlain. The graphite signature of the Polkadraai Hills hangs in the background.

The palate is medium bodied and rushes forward. Spice interweaving with waves of red and black fruit upon the tongue. The long finish is all graphite and sweet red fruit, and a touch of Cornas-like bloodiness.

The Name:

The name **Staanspoor** means the departure point in Afrikaans and this wine's departure is a shared passion. The name illustrates that where passion is shared, it brings people together and that anything is possible. This is also Pierre Puren and Pieter Vermaak, with winemaker Angus Paul's second vintage and the departure point of their adventure together.



Alc: 13.08% R.S.: 2.8 g/L T.A.: 5 g/L pH: 3.73