



## 33 1/3 RPM – WHITE BLEND



**COUNTRY:** South Africa  
**REGION:** W.O. Western Cape  
**SOIL:** Table mountain sandstone and shales

**ALCOHOL CONTENT:** 13.5%  
**GRAPE VARIETY:** Chenin, Roussanne, Grenache Blanc, Viognier, Verdelho  
**SERVICE TEMPERATURE:** 8°C

33 1/3 RPM refers to an LP, long play or album, with 10-12 minutes of music per side, 10" or 12" record turning at a speed of 33 1/3 revolutions per minute. This wine is a part of the Vinyl Collection, modern blends with a funky retro touch.

### Background:

The vast majority of the South African wine industry is located in The Western Cape. The Cape Fold belt plays an important part in the viticulture of the region, contributing the ideal soils for the production of premium wines. The climate is Mediterranean, but it can also be cool and rainy.

The grapes are sourced from vineyards in the Piekenierskloof region, with low yields the norm. Each component was picked and handled separately. The vineyards were harvested in late February with the grapes picked early in the morning to preserve flavor. The bunches were de-stalked prior to crushing.



### Tasting notes:

- **COLOR:** Light yellow with green notes.
- **NOSE:** Layered hints of freshness and floral aromas.
- **PALATE:** Well-rounded malva savory peach and fresh pear and pineapple flavors, and a soft, white tannin finish.

### Data:

- **WINEMAKER:** Johan Joubert.
- **GRAPE:** 40% Chenin, 40% Roussanne, 10% Grenache Blanc, 8% Viognier, 2% Verdelho
- **BRIX AT HARVEST:** 23.4°
- **VINIFICATION:** After a gentle pressing, the free-run juice settled for two days before being racked, and then the wines were cold fermented in stainless steel tanks. Each element was fermented separately. All the wine was left on fine lees before blending, and minimal cellar interference followed before final bottling.
- **OAK:** Unoaked.
- **PAIRING:** This wine can perfectly be enjoyed on its own, but you can also pair it with Asian dishes like Thai chicken.

