

ORPHEUS
& THE
RAVEN



42

OLYMPUS & THE RAVEN

2017

VINTAGE



IN HONOREM AD VITAM ET QUAE PACE





ORPHEUS & THE RAVEN

42

2017 - CAPE BLEND

“The answer to the ultimate question of Life, the Universe and Everything is 42”

Douglas Adams, The Hitchhiker's Guide to the Galaxy



Vinification

Orpheus & the Raven - No.42 - 2017 is a Cape Blend of 58% Pinotage, 35% Pinot noir and 7% Cinsaut. Pinotage is a South African crossing of one half Pinot noir (regarded by some as the Prince of Red Varieties) and one half Cinsaut (traditionally a “work horse” in the South African industry). Through a series of coincidences, Pinotage has emerged as South Africa's most prominent home-grown variety.

Orpheus and the Raven No.42 celebrates the heritage of Pinotage and its parent cultivars.

One of the foremost challenges in the creation of 42, was to identify wine-growing sites which will deliver on the glorious whole that we envisioned when all the diverse components are amalgamated.

Subsequently, fruit from vineyards in Walker Bay, Bottellary Hills and Durbanville were sourced. The grapes were sorted, crushed and vinified in a combination of open cement and closed stainless steel fermenters. After malolactic fermentation, the components were aged separately in oak barrels (35% new) for 19 months prior to blending and bottling on 11 February 2019 - the 42nd day of the year! A combination of French and American oak was used in the Pinotage-fraction, while the Cinsaut and Pinot noir were aged in French oak exclusively.

Tasting Notes

Just as Pinot noir and Cinsaut brought its unique characteristics to the crossing of Pinotage, so too is its contribution in No.42. While Pinotage was primarily responsible for structure and vibrant oak notes, Pinot noir and Cinsaut contributed elegance and Old World sensibility. Ripe plum and cherry fruit on the nose with a hint of toasty oak. The entry on the palate is silky and elegant, and the finish is enhanced by a velvety tannin structure and modern oak flavours.

AWARDS

2017 - 4½ STAR PLATTER'S (2015 vintage)

2018 - 4½ STAR PLATTER'S (2016 vintage)

2018 - GRAND PRIX WINE LABEL DESIGN AWARD

Alcohol	14.5 %
Total extract	31.9 g/l
Residual sugar	2.4 g/l
Total acidity	5.5 g/l
pH	3.56
Total SO ²	90 mg/l





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