

ORPHEUS & THE RAVEN

2020 - SWANSONG - GEWÜRZTRAMINER

The concept behind The Swansong range of wines, has evolved from the first release in 2016. In a 2020 vintage dominated by a global pandemic, Raven's wise words to Orpheus rings true more than ever:

*“ Don't wait for tomorrow, Orpheus!
The Art of Life is in the moment,
Tomorrow's song may never be heard...”*

Raven implores us to seize the moment and revel therein – to compose our Song of Life before it's too late.

Vinification

The grapes were sourced from cool South-facing slopes on the outskirts of Stellenbosch. The grapes were machine-harvested in the cool morning hours at a minimum of 23°Balling- a critical factor in the making of Gewürztraminer. After harvest, 4 hours of skin-contact was allowed, after which the grapes were subsequently pressed and clarified through flotation. The juice was cold-fermented with VIN 13 at 14 °C and racked at dryness. Extended lees maturation was allowed for 9 months prior to bottling.

Tasting notes

The wine is mellowing to a golden, honeyed hue. The nose is perfumed, with good expression of spice, rose petals, Turkish delight and leechies. The palate follows through with floral flavours and a mélange of fruits, with good palate weight and lingering finish. An elegant, complex wine with good ageing potential. To be enjoyed on its own or as an accompaniment to spicy foods, curries and sushi.

The wine was bottled by a small scale bottling unit on 25 January 2021

3276 bottles produced.

Alcohol	14.0 %
Residual sugar	8.9 g/l
Total acidity	5.4 g/l
pH	3.62
Total SO ₂	89 mg/l

