

DELUCIUS BLANC DE NOIR by SIMELIA 2021

Alcohol 13 % vol, Residual Sugar 1.7 gm/l, Total Acidity 5.9 gm/l, pH 3.32

Groenberg, South Africa

Woestkloof Estate is located on the gentle slopes of Groenberg mountain outside of Wellington, where the interaction of the terroir and climate creates ideal growing conditions for our single vineyard Syrah. The warm summer sun ripens the grapes, and cooling mountain winds at night regulate the ripening process.

Delicious Wine by Delucius

Delucius is named after our son, Lucius, and just so happens to sound like “Delicious” – which the wine certainly is! The name Lucius is derived from the Latin word Lux (gen. lucis), meaning “light”. The delightful artwork was painted by Lucius and symbolizes the joy of this beautiful wine... a metaphor for the happiness that our son brings to our lives.

Origin: Voor-Groenberg

CULTIVAR	100% Syrah
BOTTLING DATE	1 June 2021
RELEASE DATE	September 2021
TOTAL PRODUCTION	2,999 bottles
SINGLE BLOCK SIZE	1,14 HA
PLANTED	1980
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Steel Tank
WOOD MATURATION	No



THE CLIMATE OF 2021

The Cape Winelands was finally relieved from the years of drought due to the decent rains brought on by the winter of 2020. The entire summer season was very much considered to be moderate compared to other summer seasons. The milder summer resulted in the grapes ripening slower and on average the varietals were harvested about 2 weeks later than normal.

It was challenging to wait for the grapes to ripen, but on a positive note, we were able to judge exactly on which day to harvest to achieve perfect ripeness. The harvest of 2021 will definitely be remembered for challenging our patience, but most of all for producing wines of exceptional colour, flavour and above all, great quality.

VINIFICATION AND AGEING

The clusters were hand-picked into 18-kg crates and then selected and sorted by hand before destem, and finally softly crushed. All grapes come exclusively from our own single vineyard block situated on our farm at 250m altitude above sea level.

Followed by a mere 30 minutes skin contact directly in the press before pressing the juice. The wine then remained in a temperature-controlled steel tank for 3 months.

TASTING NOTES

Floral nuance builds in the glass with clean finish, crispy and round in the mouth, offering soft fruit and hints of white pepper with a long lingering finish. A beautiful wine to be enjoyed with family and friends.