

Coracle

A tribute to all those who have taken a chance to do what they love. The second vintage of the Coracle is well worth the wait. Liquid velvet ruby appearance, this Cabernet-led full-bodied wine delivers flavours of black plum, liquorice and blackberry. A wine that will show itself even more beautifully over time.

CORACLE 2020

BORDEAUX-STYLE BLEND - CS40 | M21 | PV20 | CF19 (93 points and placing Top 10 for the Prescient Signature Red Blend Report 2023 by Winemag.co.za)

Symbolising the joint effort of a group of friends who adore Bordeaux-style blends. A coracle is a small, round fishing boat used more than 2000 years ago and is still used today. We chose this name to represent our maiden journey, setting sail together in a simple fashion, using age-old tradition in a modern way. At the start of each voyage, there are obstacles and risks, and yet some set sail anyway. Coracle is a tribute to all those who have taken a chance to do what they love.

TASTING NOTES

Confident and focused. The wine has an intriguing perfume of bruised violets and frankincense. Cooler aromas of rosemary and mint meld with sweeter oak-derived flavours of cloves and smoke, revealing a deeper core of cassis and plum. Undoubtedly full-bodied with an expert balance of oak, integrated tannin and acidity brightening the palate. Great concentration, tension and persistence make for a complex and elegant wine.

VIN TAGE CONDITIONS

The vineyards are spread all over Stellenbosch. The Cabernet Franc is situated on an east-facing slope of decomposed granite at an altitude of 250m in the Bottelary ward of Stellenbosch. The Merlot is situated in the Simonsberg ward and also situated on an east-facing slope of decomposed granite at 300m. The Petit Verdot is at 275m above sea-level in the Bottelary ward, but on much deeper and heavier soils. The Cabernet Sauvignon is planted on various sites within the Bottelary, Helderberg and Polkadraai wards on decomposed granite and ferricrete soils.

VINIFICATION

The grapes were harvested by hand throughout March 2019 at 24-25degrees. Some batches were inoculated, others fermented spontaneously in stainless steel. Pump-overs took place 2-3 times per day with the temperatures peaking at 28degrees. Spontaneous malolactic fermentation and maturation for 11 months takes place in barrique. The majority of the coopers are Taransaud, Sylvain, Sequin Moreau and Saury. The wine is only racked once, two weeks before bottling.

COMPOSITION	Cabernet Sauvignon 40% Merlot 21% Petit Verdot 20% Cabernet Franc 19%
ORIGIN	Stellenbosch, Western Cape
SOIL TYPE	Decomposed Granite and Ferricrete
AGING POTENTIAL	10 Years

ALC 14.24% | RSg/l 1.5 | TA 5.2 g/l | pH 3.70 | VA 0.61

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