



Blackwater

2018

'CULTELLUS'

Syrah | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Papkuilsfontein Vineyard (Malmesbury)

Vine Age: 19-years-old

Soil Type: Iron-rich schist

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – stainless-steel (50% whole-cluster)

Skin Contact: 4 weeks

Aging: 20 months in a single, 8-year-old 600L French oak barrel

Alcohol: 14.5%

pH: 3.7

Total Acidity: 5.2 g/L

Total SO₂: 110 ppm

Total Production: 75 cases

UPC: 6009879826012

Reviews

Platter's Guide | 92 points

About

Cultellus is a derivative of the Latin word 'culter' meaning knife. It means a small knife or dagger, referring to the appearance of the razor blade looking schist in the vineyard. Francois has had an unbelievable run with this wine starting with the 2015 vintage. The 2018 vintage is incredibly aromatic and showcases the iron-rich, mineral schist of the Papkuilsfontein Vineyard just southeast of Malmesbury on the Kasteelberg.

The bunches were handpicked and 50% were destemmed with the rest left as whole bunches. The destemmed fruit was placed in the bottom with the whole-clusters on top in a single one-ton fermenter and fermented without any additions. Manual, daily punchdowns were done for maximum extraction. After four weeks the wine was pressed directly to a single, old 600L French barrel. After 20 months, the wine was racked off the fine lees and bottled without fining or filtration and just a hit of sulfur.

Tasting Note

The 2018 is incredibly redolent of black fruits and lavender. It transforms in the mouth to reveal plenty of underlying black pepper spice, further showcased by firm tannins and a tight structure.