



# WALKER BAY

## REGION | CAPE SOUTH COAST / WALKER BAY

This district, surrounding the seaside town of Hermanus, is reputed for the Chardonnay and Pinot Noir wines which emanate from the Hemel-en-Aarde Valley. It encompasses the Hemel-en-Aarde Ridge, Hemel-en-Aarde Valley, Sunday's Glen (page 46) and Upper Hemel-en-Aarde Valley (as well as the Bot River ward below). This cool-climate district benefits from persistent winds from the nearby ocean. The soils are predominantly weathered shales.

**The Bot River ward** is the gateway to Walker Bay and encompasses the Bot River village and valley, stretching from the Bot River lagoon up into the foothills of the Groenlandberg and Babylonstoren mountain ranges, and bordering the Kogelberg Biosphere. The area is renowned for its cool maritime microclimate, which is influenced by its proximity to the lagoon and Walker Bay. Soils are mainly homogenous Bokkeveld shale (predominantly Glen Rosa and Klapmuts) and Table Mountain sandstone.



# Brew CRU

REGION | CAPE SOUTH COAST • DISTRICT | WALKER BAY

Brew Cru is dedicated to cool-climate wines from the Cape South Coast, sourcing grapes from maritime wine wards such as Elim and Walker Bay.

Both our Elim and Walker Bay vineyards share hardened landscapes with constant gusts of Atlantic sea wind which contributes to a cooler climate. This unique terroir provides extended ripening periods and extremely low yields resulting in small, intensely flavored berries with great potential.

Driven by a deep passion for Burgundian-style wines, we are constantly exploring the back roads of the Cape South Coast in search of unique vineyard pockets to produce authentic site-specific wines that reflect their wild origins.



## BREW CRU CHARDONNAY—2018 WALKER BAY

<b>OAK TIME:</b> 10 months French oak	<b>FERMENTATION:</b> Barrel
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<b>AGING POTENTIAL:</b> 10 years	<b>ALCOHOL:</b> 13.7%
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<b>RESIDUAL SUGAR:</b> 2.6 g/l	<b>ACID:</b> 6.6 g/l	<b>PH:</b> 3.2
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Whole-bunch pressed, a portion was fermented with an indigenous yeast strain, no secondary malolactic fermentation, extended lees contact for 280 days, stirred occasionally, French oak barrels 10 months (50% new oak), no filtration, no fining.



## BREW CRU PINOT NOIR—2018 WALKER BAY

<b>OAK TIME:</b> 10 months French oak	<b>FERMENTATION:</b> Barrel
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<b>AGING POTENTIAL:</b> 15 years	<b>ALCOHOL:</b> 13.4%
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<b>RESIDUAL SUGAR:</b> 2.4 g/l	<b>ACID:</b> 5.6 g/l	<b>PH:</b> 3.5
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Whole-berry and whole-bunch fermentations lasting six days, racked once during the 10-month maturation period. Vineyard located in close proximity to the coast. The 2018 vintage shows great potential for aging over the next 7 years and perhaps beyond.

# APHAEA RED

CELLARMASTER'S RESERVE

**Handcrafted and Certified Sustainable,** Aphaea is a red blend of the finest in estate grapes, offering a smooth, rich taste profile that features ripe, dense blackberry, with notes of chocolate, rich raspberry and bursts of wild strawberry. Creamy, molten blueberry lingers on the nose harmoniously balancing the long-lasting finish with whispers of cedar spices and wild fruit.

This lush palate experience takes its name from Aphaea, a lone, majestic tree rooted in the heart of South Africa's Western Cape. Overlooking a luscious green valley and nestled on the foot of a magnificent mountain range, the stately Aphaea symbolizes the history and grandeur that is deeply embedded in this area.

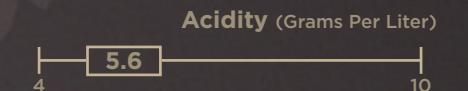
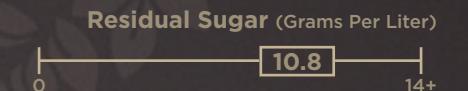


WESTERN CAPE

APHAEA, THE GREEK GODESS OF AGRICULTURE & FERTILITY.



## 2017 — SYRAH, CAB FRANC, MERLOT, PINOTAGE, VIOGNIER



**Soil:** Chalk, loam and Karoo shale  
**Location of vineyard:** Grown on farm number: 06027/07, Wakkerstroom, Robertson, Western Cape