

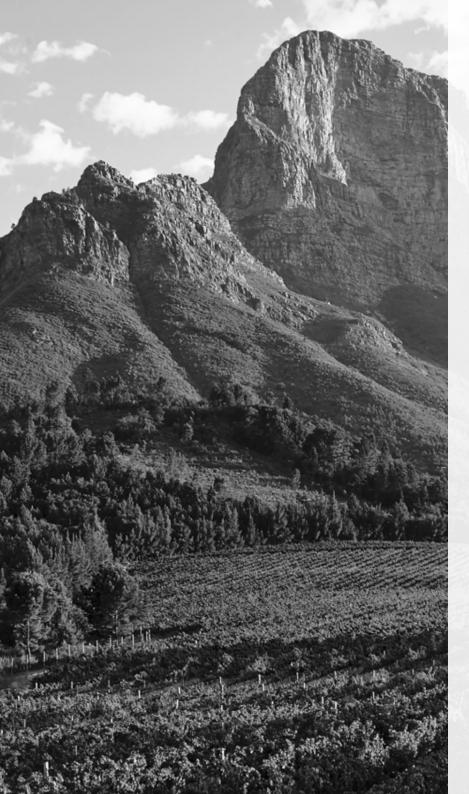
Normandie Est. 1693 Eisen & Viljoen 2013

We are delighted to release the 2013 vintage of Wine Source "house favourite", the Normandie Estate Eisen & Viljoen. We continue to bang the drum for this superb farm and its gorgeous wines, which are already very highly regarded and successful in South Africa. When the Normandie team visited us in London recently to show off the new vintage, we were deeply impressed by its incredibly concentrated floral nose, richly structured palate, and beautiful purity of ripe fruit, supported by delicious acidity and fine-grained tannins. Normandie is dedicated to hands-on, small batch, slow fermentation winemaking, and it shows in the quality of this 2013. This is the estate's best offering yet.

Normandie Est. 1693 Eisen & Viljoen 2013 Price in bond per 6 x 75cl £360

THE VINTAGE

Good winter rains and cold temperatures delivered excellent conditions for hibernation of the vineyards. Rainy and cold conditions delayed initial budding, but great spring weather led to very even budding, although slightly later than usual. An extraordinary dry and windy mid summer (November/ December) was the cause of uneven berries, especially in Merlot and Petit Verdot. This situation demanded more berry sorting in the vineyards than in previous vintages, at the onset of véraison. The very high maximum temperatures during December were substituted by very cool nights in January and February, which led to a short, even véraison and approximately seven days later ripening than normal. Altogether this gave birth to a vintage of superior grape quality in terms of flavours, freshness and structure. They yield was 29.8 hectolitres per hectare, producing 14 barrels. Aged in barrel and bottle for a total of forty-eight months, Eisen & Viljoen 2013 is an elegant, complex wine that is a true reflection of terroir and vintage.



THE ESTATE

Normandie EST. 1693 is one of the original 29 French Huguenot-settled farms in the Franschhoek region of the Cape Winelands. Their privileged location on the mid slopes of the majestic Groot Drakenstein Mountain peak is 28 km from the Atlantic Ocean. Set in a unique microclimate of hot days and cool nights, 16 of their 48 hectares are planted with Cabernet Sauvignon, Merlot and Petit Verdot vines.

Fresh springwater streams surround the vineyards, irrigating the clay layer in the sub soil and creating a buffer during the summer heat to protect the vines. Well-drained colluvium (a mix of sand, sandstone, quartz stones and rocks) lies above the clay layer and is ideal for flourishing vines. The topsoil is made up of the unique weathered Table Mountain sandstone. This well-drained soil enables the vines to grow with the sought after moderate vigour that is the basis for these exceptional wines.

The vines are trellised and spur pruned solely by hand. The estate's commitment to the handmade, minimum interference methodology of winemaking begins with bunch and berry selection in the vineyards, from berry set to véraison, then finally at harvest. The grapes are always hand harvested in small basket lots during the cooler early morning hours.

Only French oak barrels are used, of which 50% are new. Secondary fermentation follows in the barrel where the wine matures for the next twenty months. After a further 24 months in the bottle, each bottle is hand waxed and labelled on the estate the result, a piece of wine art.

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