

HARVEST NEWSLETTER



This was overall a vintage in South Africa that most will remember as the earliest start, and the quickest finish. For the first time in my career, I was actually on holiday during Easter weekend and not doing pumpovers in the cellar. Most wineries and cellars will report that the tonnages are down (some as far down as 50%), but we've seen no significant decrease across the four vineyards we harvest. A blessing. Must be all that old vine magic! The quality of grapes was a huge concern going into the harvest – the dry summer and windy weather in November caused a bit of worry going into the growing season. However, the overall quality of wines produced in the cellar this year is super exciting and some of the best yet. Overall, I think this vintage is one to watch for its concentration, depth and intense perfume.



We welcomed some lovely guests. A big thank you to everyone who came out to say "hi" and show support during the harvest



We harvested our Old Vine Colombar on 21 February. I would consider the quality of the grapes the best we have harvested so far, and I am so excited to see the development of the wine in barrel



We had two great interns from the University of Stellenbosch assist us with the harvest this year



We harvested our high altitude Syrah vineyard on 22 February. Mid harvest rainy weather forced my hand a little to pick these grapes, however the earlier pick resulted in a wonderfully perfumed wine



WHAT'S NEW?

Building on the success of yet another Methode Ancestrale release, we've decided to make MORE Cinsaut Pet-Nat And drumroll... we've included another Methode Ancestrale in the range made from Verdelho. Think Vinho Verde, but fresher and with bubbles. The perfect summer drink. Available from May 2024



READ MORE

www.rebelrebelwine.com