

# SOUTH AFRICA

HISTORY	<ul style="list-style-type: none"> <li>• 1654: first vines planted by Jan van Riebeeck, the Cape's first European settler.</li> <li>• 1685: Simon van der Stel established the legendary Constantia wine estate outside Cape Town.</li> <li>• 1778: Constantia wines became famous among the European aristocracy. Predates some top Bordeaux.</li> <li>• 1861: abolition of preferential tariffs for South African imports &amp; France rise -&gt; difficulty</li> <li>• <b>1866-1918: Phylloxera hit -&gt; high-yielding Cinsault replanted -&gt; overproduction</b></li> <li>• <b>1918-98: foundation of KWV (Cooperative's Wine Growers' Association) legally empowered to limit production and set minimum prices -&gt; relative stability restored.</b></li> <li>• 90s-now: key success factors             <ul style="list-style-type: none"> <li>- end of Apartheid -&gt; South Africa's re-entry in world markets -&gt; <b>exports x16 between 91 &amp; 2011</b></li> <li>- KWV became private; rise of small quality estates</li> <li>- Rise of international varieties; improvements in viticulture &amp; winemaking under influence of foreign consultants</li> <li>- Foreign investment by large companies (i.e. Pernod and Constellation) &amp; individuals (e.g. Anne Cointreau)</li> </ul> </li> </ul>		
CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> w warm summers from November to April</li> <li>• The cold north-flowing Benguela ocean current cools the west coast.</li> <li>• Inland regions e.g. Stellenbosch are warmer and drier (-&gt; irrigation necessary)</li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• Hilltops: well drained deep <b>granite &amp; shale</b></li> <li>• Slopes: shallow to medium soils of <b>sand covering</b> a layer of <b>heavy clay</b></li> <li>• Valleys: medium to deep soils of <b>alluvial and sandstone</b></li> </ul>		
GRAPE VARIETIES	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>Reds</u> (44% of plantings)</p> <p><b>1. Cabernet Sauvignon (12% of all plantings)</b></p> <ul style="list-style-type: none"> <li>- Progeny of Cab Franc &amp; Sauv Blc</li> <li>- Believed to have emerged as a spontaneous crossing in the Bordeaux vineyards in the 18<sup>th</sup></li> <li>- Small-sized berries w concentrated phenolics</li> <li>- Ageing potential and affinity for oak</li> <li>- Moderate yields; deep coloured, tannic full-bodied wines w blackcurrant aromas</li> <li>- Used in regional blends &amp; Bordeaux style wines</li> </ul> <p><b>2. Syrah/Shiraz (10%)</b></p> <ul style="list-style-type: none"> <li>- Needs warm climate</li> <li>- Relatively productive &amp; disease resistant</li> <li>- Late budding but doesn't ripen too late.</li> <li>- Loses aroma &amp; acidity when yields increase</li> <li>- Hi proportion of anthocyanins (i.e. dark colour) -&gt; responds well to oak maturation when grapes really ripe.</li> <li>- Found in South Africa in both Syrah (elegant &amp; peppery) and Shiraz (full bodied, sweet &amp; rich black berry) styles</li> </ul> <p><b>3. Pinotage (7%)</b></p> <ul style="list-style-type: none"> <li>- Local cross between Pinot Noir &amp; Cinsaut created by Professor Abraham Perold in 1925</li> <li>- As a varietal, produces full bodied wines with rich, spiced berry fruit w hints of meat, rubber, banana or nail varnish.</li> <li>- 'Cape blend' usually have 30 to 70% of Pinotage</li> </ul> <p><b>4. Merlot (6%)</b></p> <ul style="list-style-type: none"> <li>- One of the most planted red grapes in the world</li> <li>- Early flowering (-&gt; colour risk), prone to rot</li> <li>- Early ripening in South Africa</li> <li>- Responds better to damp, cool soils that retain moisture. Dry summers in well drained soils can lead to under-ripeness</li> <li>- Higher yielding in moderate climates</li> <li>- Often blended w ½ brother Cab Sauv &amp; Cab Franc</li> <li>- Produces dark plummy wines similar to Pomerol when grown on iron-rich clay soils</li> </ul> <p><b>5. 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VITICULTURE	<ul style="list-style-type: none"> <li>• <b>112,000ha</b></li> <li>• Most vineyards are irrigated. No checks on yields (-&gt; can go up to 350hl/ha). Avg 80hl/ha</li> <li>• Poor management of planting material has meant the wine industry is still handicapped by vine viruses e.g. leafroll, fanleaf and corky bark -&gt; Cinsault &amp; Chenin blanc relatively resistant to them</li> <li>• Committed to sustainable farming.</li> <li>• Key hazards: wind, drought, viruses</li> </ul>		
WINEMAKING	<ul style="list-style-type: none"> <li>• Whites: fermentation in stainless steel, temperature now widespread. Use of oak chips.</li> <li>• Reds: small oak ageing introduced in the late 70s and now widely used along with controlled MLF</li> </ul>		

- Wine of Origin legislation established in 1972 to protect wines of certain origin or vintage.
  - Wine geographical hierarchy (larger to smaller):
    1. **Regions**
    2. **Districts e.g. Paarl, Stellenbosch**
    3. **Wards e.g. Franschoek**
    4. **Estate i.e. individual winery, bottling at source**
- NB: not all districts are part of a region or all wards part of a district. Even some estate are not part of a ward.
- 52% of wines certified in 2007. Key WO requirements:
    - 100% from the area stated
    - Min 75% from the vintage stated
    - Min 85% of the variety stated
    - Tasting

### 1. Coastal region

- Heartland of fine wine production
- Climate influenced by the sea -> ideal for Sauvignon blanc
- Key districts & wards:
  - **Constantia ward**
    - Standalone historic ward (not part of district) located on the Cape of Good Hope; south of Cape Town
    - Surrounded by Atlantic ocean that cools down temperature to 19C during growing season. 1,000mm rainfall concentrated in the winter (no irrigation necessary)
    - Vineyards on east-facing slopes of Constantia berg
    - Sandstone soils w high concentration of loam and granite
    - Dessert wine produced from Muscat Blanc a Petits Grains since 17<sup>th</sup> (though stopped by phylloxera in late 19<sup>th</sup>) by Klein Constantia, Groot Constantia.
    - Also some noteworthy dry whites from Chardonnay & Sauv Blc and reds from Cabernet, Merlot & Shiraz
  - **Tygerberg district**
    - Rolling hills 10kms from Cape Town; growing reputation for quality wine
    - Ideal conditions for Sauvignon blanc
    - **Durbanville ward:** outstanding ward w cooler climate (cooling sea breeze, night-time mists) and deep soils; one of the oldest wine producing areas. Top whites (SB/Ch.) & reds (Pinotage, Merlot, CS) from producers like Bloemendal.
  - **Stellenbosch district – 17,000ha**
    - Located directly south east of Durbanville, only 40kms from Cape Town, from the coast inland
    - Ancient wine region (since 17<sup>th</sup>) now heart of quality wine production; 'town of oaks'
    - Warm, Mediterranean climate w good rainfall (-> no irrigation necessary)
    - Mountainous terrain w granite and sandstone soils. Some vineyards up 600m.
    - Red varieties i.e. Bordeaux varieties, Shiraz and Pinotage dominate with 63% of plantings
    - White varieties include mostly Sauvignon blanc and some Chenin blanc, Chardonnay & Riesling
    - Largest district in terms of area under vine but only 5<sup>th</sup> in production (-> lower yields).
    - 150 wine estates and producers including Ken Forrester, Raats family, Rustenberg.
    - Home to Stellenbosch University & the Nietvoorbij Institute of Viticulture & Oenology with one of the most modern experimental winery & research centre on new varieties, clones & rootstocks.
  - **Paarl district – 16,000ha**
    - North of Stellenbosch; 60km away from Cape Town; 2<sup>nd</sup> largest district under vine
    - Mediterranean climate with hot, dry summers (+2C vs. Stellenbosch) and damp winters. Almost no maritime influence.
    - Various soils including sand & granite in the higher locations
    - Shiraz, Bdx varieties and Pinotage dominate the reds; whites are mainly Chenin blanc and Chardonnay
    - Used to be the centre of the South African industry in the 1980s (now shifted to Stellenbosch)
    - Key producers include KWV, Nederburg (historic, large estate, auction every spring), Charles Back's innovative Fairview (1.5m btls) and Seidelberg.
    - **Franschhoek** ('French corner') valley ward is made of narrow valleys encircled by high mountains and producers like the historic Boschendal (founded in 17<sup>th</sup>; 3m btls) produce a vast variety of wines from different geography and climate.
  - **Tulbagh district**
    - Small area north of Paarl, bordering with Swartland district and surrounded by mountains
    - Hot climate with varying topography. Low pH granit soils on slopes; deep sand and stone on clay on riverbank. Known for Sherries for showing promise for Shiraz and Rieslings.

### 2. Cape south coast

- South-eastern continuation of the Coastal region. 6 districts with key districts:
  - **Overberg district**
    - District east of Cape Town and directly east of Stellenbosch; up and coming region
    - Cool climate with increasing plantings of Pinot Noir and Chardonnay
  - **Walker bay district (formerly ward)**
    - Vineyards set up by Tim Hamilton Russell in the 1970s in the Hemel-en-Aarde ward ('Heaven on earth')
    - One of the coolest regions in South Africa Most vineyards on slate soils at 300-600m altitude.
    - Reputed for Chardonnay & Pinot Noir in South Africa. Also top Pinotage, Sauv Blc, Merlot & Shiraz
    - Key producers: Bouchard-Finlayson (Galpin peak Pinot noir), Newton Johnson (Chardonnay), Hamilton Russell
  - **Elgin**
    - 1h east of Cape Town; cooler region next to Walker bay.
    - Top Chardonnay, Riesling, Sauv blc, Pinot Noir & Shiraz. Key producer: Thandi (reds & whites)

### 3. Breede River Valley Region

- Inland region from north-east of Paarl down to Indian ocean
- **Largest wine region with more than 1/3 of the country's vineyards and 40% of production**
- 3 districts: Breedekloof, Robertson and Worcester.
  - **Robertson district – 14,000ha**
    - Inland, sandwiched between Worcester and Breedekloof; north of Overberg.
    - Hot climate slightly tempered from clouds coming from the sea and river for water irrigation.
    - Mainly lime soils, ideal for more depth and finesse in whites (including Chardonnay)
    - Whites presented 70% of production i.e. Colombard, Chenin blanc, Chardonnay & Sauvignon blanc
    - Red varieties include Cab Sauv, Shiraz and Ruby Cabernet
  - **Worcester & Breedekloof district – 21,000ha**
    - Directly north-east of Paarl; hot dry area that requires irrigation.
    - 70% whites with Chenin blanc and Colombard representing more than 1/3 of all production.
    - Reds are mainly Cabernet (Robertson) and Cinsault (Breedekloof).
    - Many wines custom-made for exports to UK supermarkets

### 4. Other vine growing regions: Klein Karoo, Olifants river (Cederberg)

TRADE STRUCTURE	<ul style="list-style-type: none"><li>● 3 main types of producers:<ul style="list-style-type: none"><li>▫ <b>Co-operatives:</b> produce &amp; market wine or sell wine in bulk to merchants. About <b>80% of total harvest</b>.</li><li>▫ <b>Estate wineries:</b> only from own grapes and vinification to take place on own premises.</li><li>▫ <b>Wholesale merchants:</b> buy in grapes and bulk wine to sell it under their own label. Might also vinify their vineyards' grapes. Act as distributors for many estates.</li></ul></li></ul>
PRODUCTION	<ul style="list-style-type: none"><li>● <b>8.3m hl of wine produced; 7<sup>th</sup> largest producer in the world</b></li><li>● <u>Exports:</u><ul style="list-style-type: none"><li>- 400m litres of wine mainly to the UK (22%) and Germany (20%)</li></ul></li><li>● Local consumption is relatively low with a 1/3 of the annual production consumer domestically</li><li>● <u>Key producers:</u><ul style="list-style-type: none"><li>○ <b>KWV</b><ul style="list-style-type: none"><li>- Founded in 1918 as a state cooperative; combined the role of producer, marketing body &amp; statutory government control board. Subsidies not open to non-white vine growers before the end of the Apartheid</li><li>- Body remained but changed status to private company in mid 90s, after a lump sum payment by the KWV to redress inequalities of the past.</li><li>- The KWV produces a wide range of wines and port/sherry styled fortified wines</li></ul></li><li>○ <b>Buitenverwachting - Constantia</b><ul style="list-style-type: none"><li>- Maack family estate of 120ha that produces 1.1m btls/yr with top whites and more recently reds.</li></ul></li><li>○ <b>Beyerskloof - Stellenbosch</b><ul style="list-style-type: none"><li>- 1.2m btls. Winemaker of the year in 91. Mature reds including excellent Cape blend.</li></ul></li><li>○ <b>Nederburg – Paarl</b><ul style="list-style-type: none"><li>- Old established property with a total of 550ha founded by Johan Georg Graue</li></ul></li><li>○ <b>Fairview – Paarl</b><ul style="list-style-type: none"><li>- Run by pioneer Charles Back; Rhone-influenced w first quality Viognier produced in South Africa;</li><li>- Wide range (distributed by Laithwaites in the UK amongst others)</li></ul></li><li>○ <b>Boschendal - Franschhoek</b><ul style="list-style-type: none"><li>- Historic estate with great reds &amp; whites. 3m btls/yr.</li></ul></li></ul></li></ul>