

THUNDERCHILD 2022

In 1918 in the wake of the Great Flu Epidemic an orphanage, Die Herberg, was built by the Robertson community for the children left orphaned and destitute. In 2003 a 5hectare vineyard was planted on the orphanage's grounds by the same community. All planting material, soil preparation and irrigation were donated. This blend is made for free by sympathetic cellars and sold in aid of the children, who today are no longer all orphans but mainly from broken homes. 100% of the grapes for this blend is grown on the orphanage's grounds and 100% of the profit is donated to the children. Only true audited costs are remunerated, time and effort cannot be recompensed. Audited by PriceWaterhouseCoopers / Tel: +27 (0) 23 346 5500.

Blend	35% Cabernet Franc 35% Merlot 30% Cabernet Sauvignon
Origin	Robertson, South Africa
Oenology	Harvested at full seed ripeness. Cold macerated uncrushed in open fermenters for 10 days. Punched through twice daily. 3 Weeks alcoholic fermentation. Only free run used. 100% Malolactic fermentation spontaneously in barrel. 12 Months wood maturation.
Filtration	None
Bottling	Unfiltered, unfined, unstabilised
Analysis	Alcohol 13,63% 6,47 g/L 3,44 1,62g/ L 25mg/L Chalk & Calcrete Acidity Moderate summer with low night temperatures, pH cold winter Cool south easterly (summer) RS FSO ₂
Terroir	Soil: Climate Wind
Description	This classical blend was created by using the ancient technique of fermenting uncrushed berries with native yeast from the grapes. After aging for one year in French barrels, it was bottled without finings or filtration. A further 12 months bottle aging took place prior to release.

