



Cape Winemakers Guild Technical Tasting Report

Tasting Title: Domaine du Pegau – The Wines of the Wonderful Laurence Féraud
Presented by: Marc Kent
Date: 9 May 2019
Venue: Boekenhoutskloof

15 hectares in CNDP started by her father. She studied marketing and management and her father was viticulturist. Old-fashioned cellar, built a new chais – struggled financially but have worked v hard and now coming good. Only producer to get 100pts from Parker for every vintage of Da Capo (only produced in certain years) – no other wine anywhere achieved that. No destemming ever, all aged around 18 months in old foudres, very traditional winemaking. Has about a hectare of white, balance red. Has handed over to Didier ?– she travels mostly now. All blend notes are approximate.

First Flight

Cuvée Réservee 2016 85% Grenache, 9% Syrah, 4% Mourvedre.

Hot, dry summer, late season rains. Some strawberry jam notes, herbs and wild flowers. Big abv and chewy tannins, lively acidity and just brooding right now – needs loads of time. No tertiary, baking spices, excellent concentration at finish

Da Capo 2016 70% Grenache

Sweeter, riper black fruit notes with some leather already showing. Huge, dry but refined tannins and a fresh green edge in there, lively acidity, softens and mellows. Tarry black fruit.

Cuvée Réservee 2015 80% Grenache, 6% Syrah, 4% Mourvedre

Warm wet July, heavy rains in August. Touch of earthiness on the nose and some tertiary notes showing – forest floor, quite gamey. Tannins upfront, starting to soften at edges, acidity high, nice integration of abv and good length. Much less fruity than previous.

Da Capo 2015 mostly old Grenache, some from La Carau, over 100 years old.

Black fruit dominating, very firm tannins, more herbaceous notes. Still very tight, but already more licorice and savoury notes showing here. Cherry tobacco, smoke and leather

David N – great expression of vintage, preferred the 15s, bit of Xmas cake on first wine, little dried on palate and burny. W3 fave – more spice, great balance. Violets, intense – v classy. Can def taste the vintage.

Carl vdM – unapologetic in style – massive wines. I'd be afraid to make a wine like this with that density and the muscular tannins – just screams of place. Enjoyed wine 4 the most – beautiful integration.

Greg Sherwood – 15 was the blockbuster that people had to buy then 16 was lighter and more elegant but now a few years down the line, collectors preferring the 16s to the 15s. Cooler, lighter, fresher vintages always age better than the big blockbusters.

Gary – despite the high abv, he loves the freshness. **Peter** – feels acid is higher than you'd expect. **Andrea** – find them balanced but it's the tannic structure which is giving the freshness.

Second flight

Cuvée Réservee 2010 80% Grenache, 14% Syrah, 4% Mourvedre

Best vintage of recent times, everything perfect. Black fruit – very ripe but not jammy – so much aromas – spice, earth, leafy. Tannins nicely balancing out and acid lovely and supportive. Lots of pepper, flowers, black and red fruit, tobacco, wet leaves.

Da Capo 2010 85% Grenache, rest Syrah and others

Starts quiet but opens out with much firmer tannins, less evolved than Reservee, still tightly coiled, starting to show dense black fruit, dark chocolate, spice, mint, long chewy finish.

Cuvée Réservee 2007 85% Grenache, 9% Syrah, 4% Mourvedre

Very dry year, long Indian summer at harvest time. Earthy red fruit with tobacco, wet leaves and black pepper. More upfront tannins here than 10, less ripe, some bitter chocolate at the finish.

Da Capo 2007 (Magnum) more than 90% Grenache

Seems more oak on this – some coffee, vanilla notes, Very complex, lovely mix of ripe strawberries with herbal notes and firm but very ripe tannins. Abv noticeable on this one – needs time to settle down still – a little spicity (magnum?) – but all there.

Charles – absolutely amazing wines. Wood usage compared to SA is completely different, Combination of herbs, tree bark, strawberries – fave is 2007 Da Capo. V accessible but feel it can last another 10-15 years.

Coenie – not the biggest fan of old wines but all wines clean, not spice-driven but savoury. Da Capo brings the mid-plate – lots of intensity and fruit and power. From tannin perspective – cuvees start off bit sweet but finish is dry, well-balanced.

Carl S – beautiful flight. Tannin evolution – younger vintages v tight and when you get to the older stuff, you see why they're so big. Feels wooding is diff on Da Capo from the Cuvee – some vanillins on the Da Capos in the first flight.

Greg – 10 was epic – caught everyone by surprise. Lots of acid, tannins, nothing matches since even though they've been equally big. Big diurnal range that year.

Neil – Seen serious stepping up on this flight. One essential element – old foudre – means wines are testament to the quality of the vineyards – this is pure fruit we're tasting.

Jeff – to what extent is the stalk affecting the structure and is there an element of carbonic? **Marc** – doesn't crush, only destem. Aromas of pepper/flowers must be coming from the stalks cos not cool enough for that.

Gary – lovely thread across the vintages of the Da Capo –herbs, fennel,

Third Flight

Cuvée Réservee 2006 85% Grenache, 9% Syrah, 5% Mourvedre

Strong Mistral, average growing period, rains at harvest time. Strawberry jam, light herbs, fresh, savoury notes, some salami and bitter chocolate. Really meaty hint of coffee and plenty of firm but well-integrated tannins. Great length.

Cuvee Laurence 2005 85% Grenache, 9% Syrah, 4% Mourvedre – aged longer (Additional 18-24 months), only made in exceptional years.

Long growing season, cool nights, well-timed rain & Mistral. Much riper and fruitier – loads of freshness and fruit, mouth-coating tannins – still very present, fresh strawbs and white pepper – incredible amount of spice at the finish.

Cuvee Laurence 2004 85% Grenache, 9% Syrah, 4% Mourvedre

Not as hot as 03, cool moist spring, strong Mistral in June. Classic year. Sweet ripe fruit entry with lots of freshness. Some tobacco and perfume but very little savoury and earthiness – tastes far younger than expected. Firm tannins with lots of grip but so integrated and silky with a great length at the finish.

Cuvée Réservee 2003 80% Grenache, 14% Syrah, 4% Mourvedre

Hot, dry vintage, relentless heat & drought. Pronounced clove, fennel, slightly dusty, some choc mint notes, and touch of raisined fruit. Opens up to savoury, meaty notes with wild herbs, flowers, strawberries.

Greg – CNDP in London – died a death, in recent years - no-one buying it, drinking it, too expensive and too alcoholic. What people are going to wake up to will be the new generation – only a few years away from their stuff coming on the market.

Louis S – exciting part is the character running thru each vintage, even back to 03. We mustn't be scared of tannins, mustn't extract too much but we have sunshine and we can get away with them. Fave 05

Andrea – note on the Mistral – such an icy wind – it's not just the coolness but the dehydration from the wind which sucks the water out. Plays a big factor.

Rianie – This is a good line-up of someone who knows what they want to do. Even if there is a bit of funk, it doesn't put you off. Older ones are a diff style to the newer ones, seriously tight tannins in the older ones.

Abrie – It's about complexity not fruit and tannins. Enjoyed the 04 – fine perfume and elegance on this one.

Jacques – These wines are big but have length – comes from the stems and the freshness.

Boela – wines early on were far too young. Later vintages are singing.

Andries – wines are refined, elegance is what you get in Burg, not Rhone. But this is lovely refinement and great wines, especially the 03.

David F – it's like listening to jazz, I love it, I enjoy it, I don't necessarily understand it!

Johan J – Wines retain their freshness and lack of sweetness over time. If we do Grenache at these abv levels they tend to be very sweet – why don't ours have this dryness?

Marc – Grenache needs to come from old vines – more than any other variety. We need to make more rose from our young Grenache vines.

Vote of thanks – Niels - always tricky presenting a tasting from one producer but very enlightening. Alcohol is never too high if you've got balance. If we can finish our ferments and get them dry, we can get these abvs as well. A revelation and thanks for your generosity.