

CAPE AGULHAS

At the Cape's extreme southern

tip, the waters off Cap Agulhas are the convergence of the Atlantic and Indian Oceans. Elim is the district's only ward and most of Cape Agulhas' vineyards lie within it, situated on sandstone and fractured shale soils. An emerging viticultural area of impressive potential, it is dominated by sustained, cool, maritime breezes in summer which lengthen time on the vine and create a perfect environment for Sauvignon Blanc, Sémillon and Shiraz. The coolness of the winds also evaporates excess moisture and induces a level of dormancy in the vines which is unusual in a coastal vineyard. When winds are especially strong, the vine's upward growth is restricted, directing more of the plant's energy to the production of fruit of greater concentration. Average rainfall is sparse, at 300 to 500mm (12 to 20 inches) annually. The Moddervlei vineyard supplies Adoro with Sauvignon Blanc and Sémillon grapes from irrigated, eight year old blocks of vines.

