

STELLENBOSCH

900 SERIES BARBERA 2012

VINIFICATION

Wine maker description A rich and refreshing Barbera from low yielding

Stellenbosch vineyards. Deep purple in appearance. This distinguished wine exhibits typical varietal aromas of ripe blackcurrants and sweet and sour cherries enhanced by delicate hints of sweet vanilla. Complexity, harmony and great depth are the hallmarks of an exceptional vintage. A memorable 900 Series wine with an explosive mid palate and

long lingering finish.

Varieties 100 % Barbera

Origin Wine of Origin Stellenbosch

Vinification details Grapes were cold soaked for 3-4 days prior to being crushed

and fermented at optimal temperatures, after which it was pressed and did Malo-Latic fermentation in 225L American and French oak barrels. The wine was then matured for 21 months before being lightly fined, filtered and bottling.

Date of bottling 4th February 2014

Analysis pH 3.40 Total acidity 6.1 g/l Residual sugar 3.9 g/l Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu	(decomposed	granite) /	Table Mountain
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Sandstone

Aspect Barbera – North West

Area Barbera – 1 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Barbera – February 2006

Clones Barbera – BB1

Balling at picking Barbera – 25 °B

