

ZINFANDEL 2014

VINIFICATION

Wine maker description

Varieties

Silky and strong. This elegant, medium bodied expression of Zinfandel exhibits a superb power-toweight ratio. Aromas of red cherries and a mélange of sweet fynbos dominate the nose. An effortless entry leads to an explosive revolving tray of rosemary, raspberry and dark prune flavours on the palate. An attractive long lingering finish. 100% Zinfandel

| Origin | Wine of Origin Stellenbosch | |
|----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| Vinification details | The grapes were cold soaked for 4 days prior to fermentation. During fermentation the temperatures were kept at between 22-28°C. Malo-lactic took place in tank, on French oak staves before being matured in 60/40 % French and American 2251 oak barrels for 12-14 months. | |
| Date of bottling | 9th January 2014 | |
| Analysis | pH 3.60 Residual sugar 2.8g/l | Total acidity 6.3 g/l Alcohol 14.5 % |

PROVENANCE

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

| Soils | Granite/Tukulu (decomposed granite)/Table Mountain Sandstone |
|--------------------|-----------------------------------------------------------------|
| Aspect | North west |
| Area | 1.11 Hectares |
| Trellising | Vertical Shoot Positioning |
| Irrigation | Drip |
| Predominant wind | SE Summer/NW Winter |
| Date of planting | 1999 |
| Clones | ZD1AXA on R110 |
| Balling at picking | 22°B |

