

STELLENBOSCH

## 900 SERIES NEBBIOLO 2014

## VINIFICATION

Wine maker description A rich and noble red. This expression of Nebbiolo, from low

yielding Stellenbosch vineyards, has a garnet colour, and an elegant bouquet with aromas of cherries and roses. Tar, truffle and leather flavours intermingle on the palate with hints of sweet and sour berries and dried herbs. The silky structured tannins indicate a wine that will reward cellaring.

Varieties 100 % Nebbiolo

Origin Wine of Origin Stellenbosch

Vinification details Grapes are hand harvested into a fermentation bin. The

grapes then spend 2days on cold maceration before being inoculated with the optimal yeast culture. Fermentation takes place in open top 500L French oak barrels for anything from 7-11days at temperatures of between 26-32°C. The grapes are then pressed with a small 50kg hand press before finishing MLF fermentation in 300L French oak barrels. The wine then matures in 300L French oak barrels for 24 months, before

being lightly filtered and hand bottled.

Date of bottling 9th January 2016

Analysis pH 3.73 Total acidity 7.9 g/l Residual sugar 2.9 g/l Alcohol 14.%

## PROVENANCE

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

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

Aspect Nebbiolo – North west

Area Nebbiolo – 0.14 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Nebbiolo – 2003

Clones Nebbiolo – NB1

Balling at picking Nebbiolo – 24,3 °B

