WEATHER CONDITIONS – Simonsberg, Stellenbosch
Cool Winter ensured a good bud burst; it was 9 days early.
Cool conditions during berry set lead to loose bunches.
Berry size was smaller than other years.
December was characterised by a warm dry climate
Good analysis was achieved, especially pH.
Good wine quality.

WINEMAKING
The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks.
They were given a cold soak for three days before allowing the natural fermentation to start. Three pump-overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 18 months in French oak and racked on average every four months.

GRAPE VARIETIES
40% Syrah, 40% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot

PRODUCTION
13,000 cases – 78,000 bottles

ANALYSIS
Alcohol: 14% Vol.
pH: 3.7
Total Acidity: 5.4 g/L
Residual Sugar: 2 g/L