

ZINFANDEL 2018

VINIFICATION

Wine maker description	Silky and spicey. This elegant, medium bodied expression of Stellenbosch Zinfandel exhibits a superb power-to-weight ratio. Aromas of candied raspberry and hibiscus dominate the nose. An effortless entry leads to an explosive revolving tray of bay leaf, tobacco and mulberry flavours dancing on the palate. A refreshing wine with an attractive long finish.	
Varieties	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 225l oak barrels for 12-14 months.	
Date of bottling	24th February 2020	
Analysis	pH 3.47 Residual sugar 2.5g/l	Total acidity 5.7 g/l Alcohol 14 %

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	23.7°B	

