

HERITAGE SERIES

ROSSO 2023

VINIFICATION

Wine maker description

A lively, medium-bodied red wine with notes of red cherries, raspberries and hints of perfumed prosciutto. Delicate maturation in a combination of 2nd and 3rd fill oak barrels results in signature fresh, fruity, earthy and savoury notes combining to deliver a well-balanced mid-palate with elegant tannins. A perfect match for antipasto or Italian style meat and pasta dishes.

Varieties

Sangiovese (97%), Barbera (3%)

Vinification

Grapes are harvested in the early hours of the morning into 20kg lug boxes. The grapes are then transported in a refrigerated truck to the winery where it spends overnight in cold storage to get a uniform temperature on all grapes. The next day the grapes are bunch and berry sorted before being lightly crushed in stainless steel tanks for fermentation. The fermentation takes 7-11 days before the wine is pressed and allowed to settle before being racked and inoculated for malo-lactic fermentation, after which the wine is transferred to 225L French oak barrels for maturation. Before bottling the wine is lightly filtered.

Date of Bottling

12 August 2025

Origin

Wine of Origin Stellenbosch

Analysis

pH 3.55	Total acidity 5.5g/l
Residual sugar 2.1g/l	Alcohol 13.29%

PROVENANCE

Various specifically sourced sights across Stellenbosch.

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

Sangiovese

Area

Sang – 5 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip and dry land

Predominant wind

SE Summer/NW Winter

Date of planting

Sang – 1999

Clones

Sang – SG 1A

Balling at picking

Sang – 25°B

