



IDIOM

WINES OF CHARACTER

STELLENBOSCH

ZINFANDEL (PRIMITIVO) 2014

VINIFICATION

Wine maker description	Silky and strong, this elegant, medium-bodied expression of Zinfandel exhibits a superb power-to-weight ratio. Armoas of red cherries and a melange 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.	
Varieties	100% Zinfandel	
Origin	Wine of Origin Stellenbosch	
Vinification details	Following two days of cold maceration the grapes rose to temperatures of between 25 & 28°C throughout fermentation. Twice daily the grapes were punched down by hand in their stainless steel fermentation tanks. 30% American oak and 70% French oak was used, where the wine completed malolactic fermentation and maturation for a further 12 months.	
Date of bottling	22nd June 2016	
Analysis	pH 3.60 Residual sugar 2.8 g/l	Total acidity 6.3 g/l Alcohol 14.65 %

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	Zinfandel – 1999	
Clones	Zinfandel – ZD1AXA on R110	
Balling at picking	Zinfandel – 23.7°B	

