

ZINFANDEL 2019

VINIFICATION

Wine maker description Silky and spicy. This elegant, medium-bodied expression of Stellenbosch Zinfandel, also known as Primitivo, exhibits a superb power-to-weight ratio. Aromas of raspberry and bay leaf dominate the nose. An effortless entry leads to an explosive revolving tray of sage, tobacco leaf and cranberry flavours combining gracefully on the palate. A versatile and refreshing wine with an attractive long finish. Try with Karoo lamb, bbq ribs, sushi and wasabi, or grilled vegetables. 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 2251 oak barrels for 12-14 months. 14 January 2021 Date of bottling Total acidity 6.2 g/l pH 3.67 Analysis Alcohol 14,77 % Residual sugar 2.2g/l

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

