

ZINFANDEL 2020

VINIFICATION

Wine maker description A silky and seductive wine. This elegant, medium-

bodied expression of Stellenbosch Zinfandel, also known as Primitivo, exhibits a superb power-to-weight ratio. Dried cranberry, pomegranate and tea leaf dominate the nose. An effortless entry leads to an explosive revolving tray of juicy redcurrant and raspberry fruits, further enhanced by balsamic, herbaceous sage and bayleaf notes. A versatile and refreshing wine with an attractive long finish. Enjoy with Karoo lamb, BBQ ribs, sushi and wasabi, or

grilled vegetables.

Varieties 100% Zinfandel

Origin Wine of Origin Stellenbosch

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 11 January 2022

Analysis pH 3.59 Total acidity 5.8 g/l

Residual sugar 3.7g/l Alcohol 14.9 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table

Mountain Sandstone

Aspect Northwest

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

