



IDIOM

WINES OF CHARACTER

STELLENBOSCH

ZINFANDEL 2022

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. Aromas of dried cranberry and light cardamon dominate the nose. An effortless entry leads to an explosive revolving tray of red raspberry and juicy redcurrant fruits, further enhanced by balsamic notes, herbaceous sage and dried bayleaf, combining gracefully on the palate. 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

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

5 November 2024

Analysis

pH 3.56
Residual sugar 3.2g/l

Total acidity 6.6 g/l
Alcohol 13.94 %

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

