



## CALLIGRAPHY 2017

### TASTING NOTES

One of a kind - Baked cherries, blueberries and slight cherry tomato honour classic blends of the season. A tall dark soul with touches of cheeky red fruit suggests a pan-seared sirloin, medium rare with Cafe de Paris, only to be found at Cassia Restaurant.

### WINEMAKER, DANIEL KEULDER'S COMMENTS

'Great wine is made in the vineyard', this being ever-true in the case of Bordeaux varietals such as Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot.

Meticulous leaf removal around the bunch zone allowed for improved sunlight penetration, thus ensuring optimal ripening and colour and flavour development. The Cape's many winds served to further reduce our yields ensuring optimal fruit concentration.

After selective hand-harvesting, the grapes are de-stemmed and individual berries are sorted across a vibrating table ensuring only the best grapes make their way to fermentation tanks. Fermentation takes place in open-top fermenters with punch-downs every four hours ensuring optimal colour, tannin and flavour extraction.

The wine is then matured in 100% French oak (43% new oak) for fourteen months followed by light filtration prior bottling.

### VITICULTURAL DETAILS

Cultivar: 32% Merlot, 25% Cabernet Sauvignon, 25%

Cabernet Franc, 11% Malbec and 7% Petit Verdot

Vintage: 2017

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Glenrosa

### TECHNICAL DATA

Alcohol: 14.51%

Residual Sugar: 3.2 g/L

Total Acidity: 5.8 g/L

pH: 3.54

Annual Production: 8 100 btl's

