

2001 *the best yet* Calligraphy

Elegant, but enormously interesting.

*"Blueberries more than mulberries"
balanced with "mushroom, forest"
"riverbed" vegetative impression. The
Nitida spicy style comes through as
"gingerbread-dough" "mossbolletjies"
"heather" finishing with a dose of "cracked
pepper" makes you think of "glooc-vine in
front of the fire".*

When we make the Calligraphy, we have a blank canvas every year with just 2 (sort-of) rules ONE at least 30% cabernet franc for the signature spicy, forest floor-ness and TWO a relatively low cabernet component which differentiates it from other blends. It is a mark of how successful this wine has been when you see how many imitations are cropping up in the industry. Our 2001 blend is 30% cabernet franc, 45% merlot, 20% cabernet and (here's the surprise which should keep our imitators guessing) 5% shiraz. Like adding pepper to food, the Shiraz brings the cabernet franc flavours to the fore while propping up the mid-palate beautifully. In a vertical tasting of the last 3 years, this is Bernhard's favourite (but we say that every year).

PEDIGREE

- 1997 Veritas gold medal
- 1998 Veritas gold medal
National Young Wine Show
- gold medal & class winner (Stell.)
Wine magazine - 3 star rating
- 1999 Veritas gold medal
Wine magazine - 4½ star rating
- 2000 National Young Wine Show gold medals
Michealangelo International - silver medal
Wine magazine - 4 star rating

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TECHNICAL

- CULTIVAR: 45% Merlot / 30% Cab Franc
20% Cabernet / 5% Shiraz
- SOIL TYPE: Mixed
- ROOT STOCK: R99
- VINE AGE: 7yrs
- DENSITY: 2400ha
- TRELLISING: 3 wire perold/bush
- PRUNING: short bearer, cordon
- YIELD: av 7 tonnes/ha
- WOOD: French, 30% 1st fill

ANALYSIS

- ALC: 14.5% SUGAR: 2.4g/l
- ACID: 5.6g/l pH: 3.36