

2002 Calligraphy

(pronounced oo-MAH-mee)

the fifth taste of yummy and delicious,
a feeling of perfect balance and quality

.....like a woman or perhaps a first honeymoon
night.....lots of promise.....chocolate, cherry marzipan
at the very end, and then the flavours are there all at
once.....I always get Christmas cake, sweet soaked fruit,
not so spicy.....Durbanville liquorice.....still a heck-of-a-
nice wine, all elegance and multi-layer stuff.....lovely
concentrate of cassis

We hand make each wine with love,
care and an uncompromising
approach towards quality.

We seek to accentuate the beautiful
fruit-structure created in our
vineyards. Then, we gently use
wood that complements but never
overawes this precious gift.

Although we are best known for
our bold and distinctive sauvignon
blanc and semillon wines, our
dedication to elegance and balance
in our reds now also has an
illustrious following.

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 (except the one's
who've copied us).

.....2002 was a very difficult red year because of the
intense heat in February after a relatively cool, though
very dry, summer...the merlot and cabernet crops were
way down and we battled to ripen the cab leaving it to
hang until the end of April. This year our blend is back
to the usual of around a third of each cultivar with a
touch of 2003 merlot included to freshen up the fruit.

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
- 2001 Platters 4 stars

TECHNICAL

CULTIVAR:	35% merlot; 35% cab 30% cab franc
SOIL TYPE:	mixed
ROOT STOCK:	R99
VINE AGE:	8yrs
DENSITY:	2400/ha
TRELLISING:	3 wire perold
PRUNING:	short bearer, cordon
YIELD:	av 6 tonnes/ha
WOOD:	french, 30% 1st fill

ANALYSIS

ALC:	14.0%	SUGAR:	2.6g/l
ACID:	5.9g/l	pH:	3.59



Nitída