

CALLIGRAPHY 2006

TASTING NOTES

Elegance is the order of the day as always with the Nitida Calligraphy. A sign of the perfect and subtle balance between wood and fruit. Big fruity plums, forest mushrooms and capsicum are gently wrapped in a touch of chocochino.

WINEMAKER'S COMMENTS

The quality of our grapes after the 2004 harvest deteriorated due to the rapid increase in virus status of the vineyards. In line with this we did not make a 2005 Calligraphy. We sourced the grapes for this 2006 vintage from Altydgedacht (our own new plantings will only yield grapes in 2009). We were given the luxury of picking from a selection of their vineyards, and after careful consideration we picked the merlot, cabernet franc and cabernet sauvignon grapes from north facing sites. We waited patiently, long after they supplied to other customers, to give the grapes time to ripen fully. It has proved a great strategy, yielding so many great barrels that we could blend 2 styles options - the Calligraphy and the Speciosa. The Calligraphy blend places more emphasis on elegance with prominent merlot fruit added to cabernet franc spice.

TECHNICAL INFORMATION

YIELD: 10t/ha

WOOD: 11 months, 100% French, 25% new, 75% 2nd and 3rd fill

ALCOHOL: 14.29%

SUGAR: 2.5g/l

ACID: 7.3g/l

PH: 3.3

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, INTERNATIONAL WINE & SPIRIT - COMMENDED; 2000 NATIONAL YOUNG WINE SHOW GOLD MEDALS, MICHELANGELO INTERNATIONAL - SILVER MEDAL, WINE MAGAZINE - 4 STAR RATING; 2001-2006 PLATTERS 4 STARS; 2002 VERITAS SILVER; 2003 / 2004 PLATTERS 4 STARS



Bernhard's wines show a fine marriage between the old and new world style.

He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.

At a time when everyone is adding massive wood to create showy, bold wines, we can rely on our fruit for size and develop the complexity around it.

This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded.