

CALLIGRAPHY 2022

CULTIVARS:	54% MERLOT 33% CABERNET SAUVIGNON 7% CABERNET FRANC 3% MALBEC 3% PETIT VERDOT
VINTAGE:	2022
ALCOHOL:	14.55%
RESIDUAL SUGAR:	3.0G/L
TOTAL ACIDITY:	6.0G/L
PH:	3.57
PRODUCTION:	8 500 BOTTLES



TASTING NOTES

Seductive and sultry. Luscious Stollen sets the mood centre stage, while aromas of dried flowers draw you closer, so that dark berries and molasses can steal your heart. You can almost smell the intense conversations around the fireplace this wine is sure to provoke. Soft and velvety on the palate - it is the perfect accompaniment to Youvetsi (Greek Lamb stew with Orzo).

WINEMAKER'S NOTES

All these grape varieties are grown on our farm, except for the Malbec. Our neighbouring farm has planted 2 rows of Malbec especially for us. This means that the vineyard facing, soil type and general terroir is the same as on Nitida.

There were very few heat peaks during the ripening period, which meant great flavour retention in the grapes. We hand-select our grapes in the vineyards, which ensures that only the best grapes make it into the cellar. Each variety was fermented and matured separately. The juice was fermented in open fermenters, with punch-downs every 4 hours, and left on the skins for 6 weeks post-fermentation to extract optimal colour, tannins and flavour.

After fermentation, the wine is aged in 225L French oak barrels separately. At 12 months all the components are tasted and only the best are chosen for the blend. The wine then gets blended and went back into barrel for a further 6 months. In this case, the wine has also had another year in the bottle to settle and integrate, making for a Bordeaux blend of the finest quality!

2021

4 ½ ★



2025

PLATINUM



2024