

CALLIGRAPHY 2024

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| CULTIVARS: | 38% MERLOT 32% CABERNET FRANC 17% CABERNET SAUVIGNON 6.5% MALBEC 6.5% PETIT VERDOT |
| VINTAGE: | 2024 |
| ALCOHOL: | 14.41% |
| RESIDUAL SUGAR: | 2.1G/L |
| TOTAL ACIDITY: | 5.5G/L |
| PH: | 3.54 |
| PRODUCTION: | 10 000 BOTTLES |

TASTING NOTES

A wine that speaks in layers—red fruits at its heart, lifted by the spice and herbaceous grace of Cabernet Franc. Subtle notes of green pepper, olive tapenade and earthiness unfold into warm cinnamon, delicate star anise and gentle oak. Silky tannins carry it all with elegance, leaving a lingering finish that is both vibrant and embracing. Perfect with braised lamb shoulder with fennel and orange.

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!

NUTRITIONAL



INFORMATION

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| | 2022 | | |
| GOLD |  | 2025 | |
| 4 ½ ★ |  | 2026 | |
| | 2021 | | |
| 4 ½ ★ |  | 2025 | |