



ALTYDGEDACHT

BARBERA 2020

WINEMAKER'S TASTING NOTES : Made from a traditional Northern Italian varietal, the wine has a rich, red colour which exudes red fruit, floral notes and Christmas spices. The wine is supported by subtle oak tannins which adds a layer of cigar box and cedar wood notes, with a velvety entry on the palate rounded off with varietal fruit flavours and oaky sweetness. The elegant tannin structure is a hallmark of the cooler Durbanville winegrowing region. An excellent food wine which will complement tomato based Mediterranean style dishes and pastas.

2020 HARVEST : The grapes were hand-picked on 25 March 2020.

VINICULTURE : The grapes were picked at 27° Balling. Sorted, destalked and crushed into both open and stainless steel tanks. Malolactic fermentation was performed in tank prior to barrel-maturation.

MATURATION : The wine was matured in barrel for 12 months, comprising 15% new French Oak. Ageing potential of approximately 8 years from vintage.

VITICULTURE : Cultivar : 100% Barbera | Appellation : Wine of Origin Western Cape | Age of Vines : 28 years | Irrigation : Dryland

ANALYSIS : Alcohol 14.75% vol | Total Extract 31.0 g/l | Residual Sugar 3.0 g/l | Total Acidity 5.6 g/l | pH 3.52 | Total SO₂ 67 mg/l

