

Aprilskloof Tinta Barocca 2005

The wine has a very low sulphur content of 52 mg/l (Total) and is therefore recommended to people sensitive for Sulphur.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : **alc** : 14.0 % vol **rs** : 1.7 g/l **pH** : 3.63 **ta** : 5.8 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

in the vineyard : This 40 year old dry land bush vine vineyard is west facing with all day sunshine and yields 4-5 tons/ha. The soil is "poor", well drained decomposed granite which results in vines with low vigour and more concentrated berries.

about the harvest: The grapes are hand picked, cooled to 2° C and hand sorted, destemmed and crushed.

in the cellar : After cooling the grapes are transferred to an open-top concrete fermenter for 3 days cold extraction before fermentation is induced. Fermentation takes place under controlled temperature conditions with no post alcoholic extraction. The mash is pressed and the wine, after settling, transferred to a concrete tank for malolactic fermentation.

Once completed, the wine is biologically stabilised and racked to 255 litre second and third fill French oak barrels for 12 months maturation. The wine is racked twice in that period and is then bottled without fining or filtration.

