

## Vriesenhof Kallista 2004

KALLISTA - "To Kalon Kai Agathon", derived from Plato's statement that in life one should look for "the good & the beautiful/noble", is the Greek name chosen for the flagship blend in the Vriesenhof range of wines from Vriesenhof Vineyards, in Paradyskloof, Stellenbosch.

Ideal weather conditions have resulted in a near perfect wine, a blend of Merot (37%), Cabernet Sauvignon (36%) and Cabernet Franc (27%). These varieties portray the elegance and power that the vineyards can offer in a great vintage. The different varieties are vinified separately because of the different locations of vineyards on Vriesenhof farm. Fermentation on the skins is normally 6-8 days with a small percentage of each variety (25-30%) having extended skin contact. Soon after harvest the tasting of the different components start with the intention to have the blend ready as soon as possible after the harvest to go into barrel. The 2005 Kallista was aged in 2nd fill barrels for 18 months with further maturation in 4000l barrels for an additional 18 months .

The Kallista is a meal on its own or just have it with a simple creamy cheese like brie.

**variety :** Merlot | 38% Merlot, 34% Cabernet Sauvignon, 28% Cabernet Franc

**winery :** Vriesenhof Vineyards

**winemaker :** Jan "Boland" Coetzee

**wine of origin :**

**analysis :** alc : 14 % vol    rs : 1.5 g/l    pH : 3.47    ta : 6.4 g/l

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

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Situation: On the slopes at Vriesenhof farm, Paradyskloof, Stellenbosch

Altitude: 200m

Distance from sea: 8km

Soil Type: Decomposed Granite

Rootstock: 101-14

Age Of Vines: 8 years

Trellising: 5 wire hedge

Pruning: Short

Irrigation: Supplement overhead

### Vriesenhof Vineyards

Stellenbosch

021 880 0284

[www.vriesenhof.co.za](http://www.vriesenhof.co.za)