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Altydgedacht Barbera 2013

Made from a traditional northern Italian variety, this wine has a rich red colour, with the nose exuding dark fruit and toasty oak aromas. The velvety entry on the palate is rounded off with varietal fruit flavours and oaky sweetness. The elegant tannin-structure is a hallmark of the cooler Durbanville wine growing region.

An excellent food wine which will complement tomato-based Mediterranean-style dishes and pastas.



variety : Barbera | 100% Barbera
winery :
winemaker : Etienne Louw
wine of origin : Durbanville
analysis : **alc :** 14.15 % vol **rs :** 2.9 g/l **pH :** 3.45 **ta :** 5.8 g/l **so2 :** 96 mg/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Silver Medal at Veritas 2014

ageing : Cellaring potential - approximately 8 years.

in the vineyard : Dry land vineyards with an average yield of 6 tons/ha. Southwest-facing slopes with Hutton soils. The hedgerow trellising system is employed and the vineyards are spur-pruned. An intensive canopy management program ensured optimum sunlight penetration and aeration, with subsequent production of high-quality fruit.

about the harvest: Grapes were picked at 24.9° Balling. The grapes were sorted, de-stalked and crushed into both open and stainless steel fermentors.

in the cellar : After 3 days cold soaking, alcoholic fermentation was initiated. The must in tank was pumped over 3 times a day, including an aerated pump-over. The must in the open fermentors was punched down 4 times per day, and a single delestage (rack and return) was performed. At 3° Balling, the wine was pressed and completed alcoholic fermentation in tank. About 20% of the wine underwent malolactic fermentation in American oak barrels, the balance in tank. The wine was matured in barrel for 12 months, comprising 40% new American oak.