

Barton Winemakers Reserve 2011

This Bordeaux style blend has a dense, saturated purple colour with violet chocolate and ripe mulberry aromas followed on the palate by cassis and a hint of almond. This full-bodied wine exhibits ripe tannins, exquisite balance and a long subtle velvety finish.

variety : Merlot | 57% Merlot, 28% Cabernet Sauvignon, 15% Malbec

winery : Barton Vineyards

winemaker : PJ Geyer

wine of origin : Walker Bay

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.52 ta : 6.3 g/l

type : Red **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

ageing : So tailored & sleek, belies its youthful intensity, will age with distinction.

in the vineyard : Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar :

Crushed, destalked and selected at Barton Cellar. The juice (or must) was cold soaked for five days prior to fermentation to enable better colour extraction from the skins. Regular pump-overs during fermentation ensured maximum colour, tannin and flavour extraction. Fermentation was at an average temperature of 28 centigrade over 19 days. The wine was pressed after 29 days and allowed to finish its malolactic fermentation in barrel.

The wine was aged for 24 months in 100% French Oak barrels of which 30% was new wood, 20% 2nd, and 25% each 3rd and 4th fill.



Barton Vineyards

Overberg

028 284 9283

www.bartonvineyards.co.za

