

Altydgedacht Barbera 1999

An original, still Capes only wine made from this Italian grape. Wild berry, scrubby, minty array; mouthfilling sweet spicy palate.

variety : Barbera | 100% Barbera

winery :

winemaker : Oliver Parker

wine of origin : Durbanville

analysis : alc : 13.48 % vol rs : 2.4 g/l pH : 3.49 ta : 6.1 g/l so2 : 56 mg/l fso2 : 25 mg/l

type : Red

in the vineyard : All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Soil: Clovelly

Trellis: Hedge

Irrigation: Dryland

Age: 9 years and 22 years

about the harvest: Grapes were picked at 24.5° Balling

Crop: size: 8-10 tons/ha

in the cellar : Yeast: UCLM

The grapes were crushed, destalked into open fermenters and closed stainless steel fermenters. They were plunged every 4hrs and then pressed to tanks for Malolactic Fermentation Fermentation. The wine was taken to barrels for 18 months. The wood used was a blend of French and AWO with 20% being new wood.

