

Vriesenhof Kallista 2011

Dark fruits and cherries on the palate with aromas of mocha and pencil lead, lingering minerality on the finish.

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

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Merlot, 25% Cabernet Franc

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 14.26 % vol rs : 1.3 g/l pH : 3.5 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : 10+ years

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.

in the vineyard : Situation: On the slopes at Vriesenhof farm, Paradyskloof, Stellenbosch br /Altitude: 200m br /Distance from sea: 8km br /Soil Type: Decomposed Granite br /Rootstock: 101-14 br /Age Of Vines: 14 years br /Trellising: 5 wire hedge br /Pruning: Short br /Irrigation: Supplement overheadbr /br /Ideal weather conditions have resulted in a near perfect wine. These varietals portray the elegance and power that the vineyards can offer in a great vintage.

in the cellar : The different varietals 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 2011 Kallista was aged in 3rd/4th fill barrels for 24 months with further maturation in 4000l barrels for an additional 24 months.

Vriesenhof Vineyards

Stellenbosch

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