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BESTER Barbera 2016

Bester Barbera offers uncomplicated quality for the novice and connoisseur alike. Packed with upfront red berry fruit flavours and secret spice, supported by subtle wood nuances. These layers of flavours all follow through on the elegant palate, balanced by a crisp acidity to ensure a fruit-driven style of wine with maturation potential.

This wine is exceptionally food-friendly – enhancing food flavours without masking it. Enjoy with creamy pasta dishes, pizza, biltong or on its own in front of the fire.

variety : Barbera | 100% Old Barbera
winery : Bester Family Wines
winemaker : Zakkie Bester
wine of origin : Swartland
analysis : **alc :** 13.5 % vol **rs :** 4.8 g/l **pH :** 3.26 **ta :** 6.8 g/l
type : Red **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The vineyards where planted in 2003 on south-facing slopes next to the Berg River. Sufficient water for thorough irrigation ensured a complete, stress-free ripening process. Average production was 12 tons per hectare.

about the harvest: The 2016 vintage was very healthy and dry, and the Barbera grapes could be harvested at low sugar levels for optimal ripeness. The grapes were picked in February 2016 at an average of 23.5° Balling.

in the cellar : Grapes were destemmed and crushed into red wine fermentation tanks and left to cold soak on the skins for 48h. We did regular pump-overs of the juice before fermentation started. After 48h the grapes were inoculated with selected yeast cultures and left to ferment on the skin until dry. During the fermentation proses we continued with daily pump-overs to capture the colour and flavour from the delicate skins. After completion of malolactic fermentation, the wine was racked from the lees and pumped into 300-litre 2nd and 3rd fill French oak barrels and matured for 10 months.
We bottled it on 20 April 2017.

