

Vriesenhof Kallista 2013

A shift toward approachability, with rich fruit and soft tannins. The wine shows aromas of red fruit with a hint of apricot and a smoky finish. Pepper and pencil lead fill out the mid palate.

Hearty meat stews, steak and creamy cheese (brie and camembert)

variety : Blend - Red | Cabernet Sauvignon (43%), Merlot (28%), Cabernet Franc (25%) and Malbec (4%)

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 13.57 % vol rs : 2.0 g/l pH : 3.58 ta : 5.8 g/l va : .8 g/l so2 : 96 mg/l fso2 : 38 mg/l

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

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

ageing : Drink now for the next 7 years.

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. The varietals are kept separate for the 1st 12months in older French oak barrels before blending.



Vriesenhof Vineyards

Stellenbosch

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