

## Vriesenhof Kallista 2011 (Magnum)

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 :** Blend - Red | Cabernet Sauvignon (40%), Merlot (35%) and Cabernet Franc (25%)

**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   va : .76 g/l   so2 : 110 mg/l   fso2 : 37 mg/l

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

**pack :** Bottle   **size :** 1500ml   **closure :** Cork

**ageing :** 20+ 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. Maturation is 24 months in 3rd/4th fill French oak and another 24 months in 4000l barrels



## Vriesenhof Vineyards

Stellenbosch

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[www.vriesenhof.co.za](http://www.vriesenhof.co.za)