

## 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

021 880 0284

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