

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

