

Vriesenhof Kallista 2016

Red fruit, pencil lead and leather with an undercurrent of tobacco leaf dominate the nose while the palate is a play of red fruit and black pepper, creamy and balanced with a long lingering finish.

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

variety : Blend - Red | 40% Cabernet Sauvignon, 34% Merlot, 26% Cabernet Franc

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 13.44 % vol rs : 1.9 g/l pH : 3.52 ta : 5.9 g/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 12 months in older French oak barrels before blending. 1st 12 months in older (3rd & 4th fill) French oak and next 12 months in new French oak (50%) and 2nd fill French oak (50%)



Vriesenhof Vineyards

Stellenbosch

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