

## Vriesenhof Kallista 2017

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