

Columella 2001

Vineyards: Swartland Mountain Areas
Grapes : Syrah (85%) & Mourvedre (15%)
Soils: Various – Granite – Slate – Clay – Gravel

Vinification: Hand sorting of each individual berry for the entire production in small “strawberry” cases. Fermentation in 2000 litre open wooden fermenters. Fermentation of about three weeks at a temperature of 24 °C and then a maceration post fermentation of another three weeks. Pressing takes place in an old basket press and the wine is transferred directly to barrel for malolactic fermentation.

Oaking: French oak barrels, Bordeaux Traditional selection. Tight grain. The aging takes place for 18 months on the lees and then we rack and an additional six months of aging on the fine lees. Total time spend is two years. 80 % New.

Analysis:

Alcohol	14.3 %
Residual Sugar	1.4 g/Liter
pH	3.55
Total Acidity	6.1 g/Liter
Total Sulphites	78 mg/Liter

2001 - this vintage was maybe the best vintage we have seen as far as the raw quality of the fruit is concerned. It was a very ripe year with lots of concentration and we worked very elegantly not to over extract. The 2001 Columella is the most concentrated version to date and has a darker fruit spectrum, more blackcurrant and anise as in the case of the 1997 Piedmont vintage. The wine shows more the purity of Syrah and the fruit is very stable, has not changed much in the last year. The wine has a slightly higher alcohol than 2000, but as we know the chemical condition of the wine, (usually we do not much refer to it as we do not have much of a laboratory approach), but the wine has an acidity higher then the 2000 and a pH lower than 2000, showing more health as well for the sulphur stability in the last two years, all indications of future health, but more important than all of the other information, is the stability of the color and the tannin. The last two combinations are of a kind that we have not seen before, and we are confident that this wine will age easily 18 years. This wine is terribly young and at this moment a 3 hours of decanting is the minimum time needed for the wine to show. It does not have the elegance of 2000, but it has a lot more, material - "*gout de terroir*".

The alcohol for this vintage is 14.3 % by volume.