

Columella 2002

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. 40 % New.

Analysis:

Alcohol	14.1 %
Residual Sugar	1.6 g/Liter
pH	3.58
Total Acidity	6.4 g/Liter
Total Sulphites	85 mg/Liter

2002 - this vintage was a vintage that had a very difficult weather pattern, but the we were very successful in capturing the good of the vintage. The season had a very long ripening, that allowed for beautiful tannin structures, but lesser for the fresh fruit aromas, so we did very long macerations on the skins post - fermentation in order to build the wines around this unique aspect of tannin that came about from the very cool running vintage. The wine has the most elegant of structures of all the wines we have had. This vintage is a vintage of taste, and mouth feel. The flavors are even more elegant than 2000 and much more perfumed. The wine has a color intensity between 2000 and 2001. All in all, from our side maybe the *most interesting and complex* vintage to date. It will not age as well as 2000 or 2001 but will go at least a good 12 - 14 years, it is a wine that gets more complex as it goes on.

Average yield for vintage is 22 - 24 hl/Ha.