

## Columella 2004

Vineyards: Swartland Mountain Areas  
Grapes : Syrah (80%) & Mourvèdre (20%)  
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.

Analysis:  
Alcohol 14.5%  
Residual Sugar 1.8 g/Liter  
pH 3.55  
Total Acidity 6.2 g/Liter  
Total Sulphites 80mg/Liter

This was a vintage of zero stress, many things in this vintage just went right. It is a complete vintage in the sense that it allowed for almost all of the seven tiny vineyards for the Columella to ripen all perfect. The sugar and phenolic ripeness came all together at the same time making for almost all grapes to be picked at the ***perfect point of ripeness***. The wine displays the greatest purity of fruit that is constructed on this incredible tannin structure from the phenolic perfectly ripened grapes. It is by no means as opulent and opaque as in the case of the 2003 vintage, but as far ***as balance and focus in the centre core*** of the wine is concerned, probably the most perfect wine made. Again the wine is very young but judging on its overall equilibrium and finesse, defiantly a star of a vintage.

Average yield for vintage is 20 - 24 hl/Ha.