

Columella 2005

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 14.45%
Residual Sugar 1.8 g/Liter
pH 3.52
Total Acidity 6.1 g/Liter
Total Sulphites 80mg/Liter

2005 – This vintage was most surely the biggest challenge thus far in terms of keeping it all together. The extreme dry conditions that prevailed throughout the growing season made for some drastic measures to be taken in order to preserve the Columella vintage. We reduced the yield more dramatically and drastically than ever before and also picked all the vineyards as quick as possible to ensure that we could retain as much natural freshness and acidity as possible at the earliest point of phenolic maturity. And then with the 40 ladies that usually help us with the intense berry for berry selection we even brought in more extreme quality parameters, the result, being that in this rather extreme vintage we end up producing maybe one of our most exciting wines to date. This vintage is about ***absolute controlled power and freshness.***, almost a ***paradox*** for the dehydrated vintage. We managed to produce one of the best wines yet, if it is a function of the vintage or our better understanding of the 7 hectares for the Columella, I do not know, but I think the combination of time and a better understanding of our vineyards have resulted in this wine.

Average yield for vintage is 10 - 16 hl/Ha