

Terroir

“PLACE ABOVE
PROGRESS”



VINEYARD



THE CELLAR



Columella 2014

Vineyards: Paardeberg (3 vineyards), Kasteelberg (3 vineyards), Malmesbury (1 vineyard), Piquetberg (1 vineyard).

Grapes: Syrah, Mourvèdre, Grenache, Carignan & Cinsaut

Soils: (Various) Granite, Slate, Gravel & Sandstone formations.

Vinification: Hand sorting of individual berries for the entire production in small “strawberry” cases. Fermentation takes place spontaneously in 3300 litre open concrete fermenters, taking about three weeks at a temperature of 24 °C and then followed by a post-fermentation maceration of another three weeks. No additions are made to the fermenting wine. Pressing takes place in a traditional basket press and the wine is transferred to the barrel for malolactic fermentation.

Ageing: The wine spends 12 months on their lees in tight-grain French oak barrels, just 10% of them new. The wine is then racked into big oval casks (foudres) for an additional year of maturation on the fine lees. After a total of two years, the wine is bottled without fining or filtration.

Analysis:

Alcohol	13.85%
Residual Sugar	1.8 g/Litre
pH	3.5
Total Acidity	5.9 g/Litre
Total Sulphites	75 mg/Litre

Notes: The 2014 vintage can easily be “overlooked” for it came between the explosive 2013 vintage and the very pretty 2015 vintage. It was in every respect a slow mover and developer and one that maybe did not attract that much attention from the outset, but did grow in stature and in definition and will continue to do so. A vintage that is and will be worth the wait.

This year Columella has a much deeper and mysterious character and when tasting the wine now in its youth, it is clear that there is much more to it, but that it will not completely reveal itself at this very point yet. For us this

is the orientation of wine that we cherish here at the cellar: this character and identity of wine are what we wish we could maintain as a standard, but these more profound and tightly knitted vintages do not come all that often and when they do, they normally get overlooked due to the fact that they are not so upfront and the fruit is initially more hidden. They represent the more introvert aspect of being as was the case with the 2011 vintage, which to date may very well have been the best Columella bottling. We can only hope that this could be the next contender. Time will tell.

This wine will respect time and will be worthy of its space in any ageing cellar.

A yield of 18 - 24hl/ ha was recorded for 2014.

*“It is a much deeper
introvert character,
the very wine that
often is overlooked for
the more forward
examples out there”*