

Terroir

“PLACE ABOVE
PROGRESS”



VINEYARD



THE CELLAR



Columella 2015

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 of 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 is 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 8% 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	14.1%
Residual Sugar	2.1 g/Litre
pH	3.45
Total Acidity	5.4 g/Litre
Total Sulphites	85 mg/Litre

Notes: The 2015 vintage was generally reviewed as a great vintage and that was no different in the Swartland. The vintage started with the first of the drier winter seasons we have had lately and the absolute grace factor was that February did not strike with the usual excessive heat waves, so the fruit came in quite bright and fresh with amazing texture.

It later transpired that much of that perceived acidity was in fact malic based and it obviously broke down during the malolactic fermentation. The 2015 wines are actually very fruit-forward wines and somehow fall between the early drinkable vintages and the absolute keepers, as in 2011 and 2014 for

example. This Columella displays some bright fruit flavours, but in many ways the slightly riper fruit seems more grounded and the perfume flavours come to the foreground only after a while... and, now that the wine is in its youth, they immediately tilt over into underlying, much darker graphite and earthy flavours. The tannins are also still very tightly coiled up, but everything is in equilibrium. The wine needs time or should be decanted in its youth.

“The wine seems more grounded and connected with the terroir in a most honest way.”