

# Terroir

“PLACE ABOVE  
PROGRESS”



VINEYARD



THE CELLAR



## Columella 2017

**Vineyards:** Paardeberg (2 vineyards), Kasteelberg (4 vineyards), Malmesbury (1 vineyard), Piquetberg (1 vineyard).

**Grapes:** Syrah, Mourvèdre, Grenache, Carignan, Cinsaut & Tinta Barocca

**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 for 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 (5% new) for malolactic fermentation.

**Ageing:** The wine spends 12 months on the lees in tight-grain French oak barrels, just 5% 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	14.04%
Residual Sugar	1.7 g/Litre
pH	3.54
Total Acidity	5.6 g/Litre
Total Sulphites	83 mg/Litre

**Notes:** This 2017 Columella is the first of “the drought years” to be bottled and this wine stands as evidence of the great stability to be achieved in a region with multiple varieties and vineyards planted in diverse sites. It shows that the greatest and most stable quality is to be achieved by a selection of vineyards rather than just one. The expression of a singular site has its place, but there is simply no better strategy than the combination of a bigger variety of terroirs to build up the most stable representation of our region.

This 2017 vintage has incredible tension and density and is very much “locked in”. The firmness of the wine suggests that it is a great keeper. It does exhibit amazing herbal, spicy and perfumed aromas and there

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is more than enough fruit - but it is a highly-strung wine that needs time. The tannins are fine, powdery and almost silky with a slightly lower acidity and more expanded palate than the 2014 and 2016. The wine is super-tight and requires at least 2 hours decanting if opened prior to 5 years of age in the bottle.

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