

# PRIVATE COLLECTION

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CAREFULLY CRAFTED

*Grapes from specially selected vineyards were harvested at 24° B. The bunches were pressed in a bag press and the juice fermented and aged in new French oak barrels for 9 months, before being stabilised and bottled.*

## TASTING NOTES

Ripe fruit and oak flavours integrating well with complex citrus, pear, peach and woody flavours that add depth and dimension. A creamy texture, which holds its fruitiness through to the finish, ending on a clean, crisp note.

## CLIMATE

Mediterranean climate with moderate, dry summers with a cool afternoon breeze coming from the False Bay. The winters are wet and cold. The annual rainfall is approximately 600 – 800 mm.

## FOOD PAIRINGS

Good with highly flavoured fish and shellfish dishes. Also roast chicken, veal and pork.

## SOIL

Gravelly, well drained soils.

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ALCOHOL VOL: 14.29 %

PH: 3.43

TOTAL ACIDITY: 5.75 G/L

SUGAR: 2.50 G/L

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