



SEBASTIAN 2016

Director's reserve

| | <u>Harvest date</u> | <u>Bottled</u> | <u>Released</u> |
|-------------|---------------------|------------------|-----------------|
| Tempranillo | 9 February 2016 | 21 November 2016 | August 2018 |
| Syrah | 1 March 2016 | | |
| Pinot Noir | 8 February 2016 | | |

| | |
|----------------|--|
| Blend | 50% Tempranillo, 30% Syrah, 20% Pinot Noir |
| Soil | Limestone rich |
| Row Direction | NW / SE |
| Altitude | 100m |
| Trellis system | 7 Wire Perold |
| Density | 3 333 vines / ha |
| Appellation | Lower Duivenhoks River, Cape South Coast |

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

Fermentation & Maturation:

The 3 components were kept separate for 12 months before blending. The blend then matured for another 4 months prior to bottling. Individually inoculated with selected yeast strains from Rioja, Spain, Rhone, France and Burgundy, France. Primary fermentation in open fermenters @ 22-28 degrees Celsius for 3 weeks. Pressed directly to 225L French Oak (30% new) where Malolactic fermentation completed naturally. Altogether matured for 16 months.

A complex wine with a spicy black pepper bouquet and red berries. Savoury dark and rich. Lingers long after the last sip.



13.49% Alcohol: 2.2g/l Residual sugar: 5.3g/l Total acid; 3.73 pH

Only 1 700 x 0.75L produced

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