



TEMPRANILLO 2015

Harvest

26 February & 11 March 2015

Bottled

21 November 2016

Planted: 2009
Size: 1.22 ha
Clones: 4
Rootstock: R110
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

Inoculated with selected yeast strains from Rioja, Spain.

Primary fermentation in open fermenters with manual punch downs

@ 22-28 degrees Celsius for 3 weeks. Pressed directly to 225L French Oak

(40% new) where Malolactic fermentation completed naturally. 16 months barrel matured.

Aromas of black fruit, rich with hints of leather and sweet spice.
Savoury on the palate, lingers on the finish.



13.55% Alcohol: 2.7g/l Residual sugar: 5.4g/l Total acid: 3.7 pH

Only 1 700 x 0.75L produced

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