VRIESENHOF

STELLENBOSCH

Vriesenhof Vineyards 2017 Estate - Kallista

Cabernet Sauvignon, Merlot, Cabernet Franc -

0.75L





SHORT DESCRIPTION

Red cherries and pencil lead aromas on the nose with beautiful flavours of leather and tobacco on the mid-palate. A long lingering finish with good minerality

The Kallista is a meal on its own or just have it with a simple creamy cheese like brie.

Climate:

Mediterranean climate.

Soil:

The soils of Stellenbosch range from dark alluvium to clay

Vinification:

Cabernet Sauvignon (35%), Merlot (33%), Cabernet Franc (24%) and Malbec (8%), all from Stellenbosch. The different varietals are vinified separately because of the different locations of vineyards on Vriesenhof farm. Fermentation on the skins is normally 6-8 days. 24 months in 3rd/4th fill French oak and another 24 months in 4000l barrels

VRIESENHOF VINEYARDS

At Vriesenhof, the art of winemaking is a fascinating journey that begins in the vineyards and ends with the enjoyment that accompanies a raised glass. Follow this journey and you will most certainly pause for reflection in the solitude of the Vriesenhof cellars. Traditional wood maturation methods combine effortlessly with modern fermentation processes. Add to this an ageing process that takes place in a setting disturbed only by the patient ticking of the clock and the artistry of the winemaker at work and you'll soon understand why Vriesenhof consistently delivers wines of true Stellenbosch origin.