



# ALTYDGEDACHT

## BARBERA 2022

**WINEMAKER'S TASTING NOTES :** A traditional Northern Italian varietal. Red fruit on the nose, predominantly raspberries and sour cherries with light spicy overtones and hints of nutmeg and clove. Velvety entry on the palate rounded off with varietal fruit flavours and oaky sweetness. Excellent food wine, will complement tomato based Mediterranean style dishes and pastas.

**2022 HARVEST :** The grapes were hand-picked on 15 March 2022.

**VINICULTURE :** The grapes were picked at 24.5° Balling. Sorted, destalked and crushed into both open and stainless steel tanks. Malolactic fermentation was performed in tank prior to barrel maturation.

**MATURATION :** Matured in barrel for 12 months, comprising 20% new French Oak.

Ageing potential of approximately 5 years from vintage.

**VITICULTURE :** Cultivar : 100% Barbera | Appellation : Wine of Origin Western Cape | Irrigation : Dryland

**ANALYSIS :** Alcohol 13.5% vol | Total Extract 28.0 g/l | Residual Sugar 2.7 g/l | Total Acidity 5.9 g/l | pH 3.50 | Total SO<sub>2</sub> 70 mg/l

