

BROKEN BARREL

2012

SOLITARY BATCH



Our winemakers have access to over 600 hectares of land and works with 31 different grapes varieties. This gives them an opportunity to always experiment, push boundaries and try something new and usual. For the first time we truly delighted to offer you the limited opportunity to experience a handcrafted one- off blend that truly breaks the mould.

IN THE VINEYARD

A unique blend made from exciting Southern French and Spanish grape varieties, some of which were introduced to South Africa by Charles Back on Fairview Farm. The vineyards are planted on decomposed granite soils on the upper slopes of Paarl Mountain.

HARVEST DATE: Mid -February to early March 2012

WINEMAKING

Grapes were destemmed, crushed and fermented separately in stainless steel tanks. Pump overs were done 3-4 times per day during fermentation. Finally the wine was pressed off the skins and matured in barrels for 18 months. A combination of French and American oak was used.

The wine was kept back for 3 years of bottle maturation, aged to perfection.

TASTING NOTE

The intense colour of Petite Sirah, the nobility of Tempranillo, the generous tannins of Tannat and the subtle spice of Shiraz blend together to produce a beautiful unusual wine. The nose shows elegant dark fruits and mixed spice. Full bodied palate with rich robust fruits flavours, balanced tannin structure and a gently oaked finish.



Wine of Origin	Paarl
Alcohol	14.0%
Residual sugar	3.8 g/l
Total acid	5.2 g/l
pH	3.52
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GRAPES VARIETIES:	
Petite Sirah	42%
Tempranillo	33%
Tannat	17%
Shiraz	8%

THE BARREL HAS BEEN BROKEN – NEVER TO BE REPEATED AGAIN