



# Barton

## A taste of nature...

### Shiraz/ Cabernet Sauvignon 2012:

#### VITICULTURE:

Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

#### VINIFICATION:

The grapes were handpicked at optimum ripeness, crushed, destalked and selected at Barton Cellar. The juice (or must) was cold soaked for five days prior to fermentation to enable soft silky tannin extraction from the skins. Regular pump-overs during fermentation ensured maximum colour, tannin and flavour extraction. Fermentation was at an average temperature of 28° centigrade over 15 days. The wine was pressed and allowed to finish its malolactic fermentation in barrel. The wine was aged for 18 months in 100% French Oak barrels of which 25% were new wood, and 75% 3rd fill.

#### TASTING NOTES:

Concentrated berries and white pepper spice with a hint olive can be found on the nose supported by savory notes. The palate shows dark, juicy fruit. Good wood integration and tannins are evident on the finish. You can pair this wine with anything from a blue cheese burger to a peppery barbecue.

#### TECHNICAL INFORMATION:

Winemaker/ Viticulturist:	P J Geyer
Blending:	70% Shiraz, 30% Cabernet Sauvignon
Style:	Old world French
Bottling:	17500 x 750 ml cork closure bottles.
Oak:	18 months French oak barrels
Wine of Origin:	Botrivier
Yield:	3.6 tons/ha
Balling at picking:	25.5°B
Alcohol:	14.0%
Residual Sugar:	3.7 g/L
Total Acid:	5.8 g/L
PH:	3.43

#### CONTACT:

South Africa:	Wilmari Geyer	Barton Vineyards, PO Box 100 Botriver 7185 Tel: + 27 (0) 28 284 9283 <a href="mailto:info@bartonvineyards.co.za">info@bartonvineyards.co.za</a>
U.K.	Annie Neill	Barton House, Meonstoke Southampton, SO32 3NF Tel: +44 (0) 1489 878673 <a href="mailto:info@bartonvintners.com">info@bartonvintners.com</a>

