



# Barton

## A taste of nature...

### Winemakers Reserve 2015:

#### 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 better colour 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 25 days. The wine was pressed and allowed to finish its malolactic fermentation in barrel. The wine was aged for 22 months in 100% French Oak barrels of which 20% was new wood, 80% 2nd fill.

#### TASTING NOTES:

This Bordeaux style blend has a dense, saturated purple colour with ripe mulberry aromas followed on the palate by cassis and a hint of almond with an exquisite balance. Best paired with beef stew or shepherd's pie.

#### TECHNICAL INFORMATION:

Winemaker/ Viticulturist:	P J Geyer
Blending:	56% Merlot, 30% Cabernet Sauvignon, 14% Malbec
Style:	Old world French
Bottling:	4300 x 750 ml cork closure bottles.
Oak:	22 months French oak barrels
Wine of Origin:	Botrivier
Yield:	6 tons/ha
Balling at picking:	25°B
Alcohol:	14.0%
Residual Sugar:	3.1 g/L
Total Acid:	5.9 g/L
PH:	3.46

#### 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>

