



BELLEVUE

ESTATE

BELLEVUE ATTICUS 2016



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

VARIETIES

50% CABERNET SAUVIGNON,
30% PINOTAGE, 20% PETIT VERDOT

SOIL

GLENROSA, WESTLEIGH, KROONSTAD

SOIL

CABERNET SAUVIGNON - PINEDENE
PINOTAGE - GLENROSA
PETIT VERDOT - GLENROSA

TRELLISING

TRELLISED

AGE OF VINES

17 - 64 YEARS OLD

YIELD

5 TONS PER HECTARE

CLIMATE

A VERY DRY AND MILD WINTER LED TO A SMALL CROP AND GRADUAL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

THE GRAPES WERE HARVESTED AT 25.5 °B, THE JUICE SPENT 6 HOURS ON THE SKINS BEFORE INOCULATION. FERMENTATION TOOK PLACE AT 26 - 28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION WAS COMPLETED IN TANKS. THE WINE MATURED IN AMERICAN OAK.

TASTING NOTES

ON THE NOSE YOU WILL FIND INVITING PLUM, BLACKBERRY AND VANILLA AROMAS. THIS IS FOLLOWED BY BOLD RIPE BERRY FRUIT, INTEGRATED OAK FLAVOURS AND SOFT TANNINS ON THE PALATE.

ANALYSIS

ALC:13.75

PH:3.66

RS:2.2

TA:5.6