



ALTYDGEDACHT

Established 1698

BARBERA 2013

VINEYARD

Dry land vineyards with an average yield of 6 tons/ha. Southwest-facing slopes with Hutton soils. The hedgerow trellising system is employed and the vineyards are spur-pruned. An intensive canopy management program ensured optimum sunlight penetration and aeration, with subsequent production of high-quality fruit.

HISTORY

Altydgedacht is a 260 hectare estate in the heart of Durbanville and has been in the Parker family since 1852. John and Ollo Parker are the fifth generation cultivating the farm. The history of Barbera on Altydgedacht dates back to the 1920's, where it's deep colour and natural fruit acidity lent it to be used in the production of fortified wines! The SAWIS records in the early 1980's show a single hectare of Barbera planted in the country, and that being on Altydgedacht. In 1992, Altydgedacht became the pioneering producer of a cultivar Barbera wine in South Africa. The 2001 vintage was also the first Barbera to be sold on the Nederburg Auction and 2006 the first Barbera to win a Double Gold medal at the Michelangelo Wine Awards.

VINIFICATION

Grapes were picked at 24.9°Balling. The grapes were sorted, de-stalked and crushed into both open and stainless steel fermentors. After 3 days cold soaking, alcoholic fermentation was initiated. The must in tank was pumped over 3 times a day, including an aerated pump-over. The must in the open fermentors was punched down 4 times per day, and a single delestage (rack and return) was performed. At 3 °Balling, the wine was pressed and completed alcoholic fermentation in tank. About 20% of the wine underwent malolactic fermentation in American oak barrels, the balance in tank. The wine was matured in barrel for 12 months, comprising 40% new American oak.

TASTING NOTES

Made from a traditional northern Italian variety, this wine has a rich red colour, with the nose exuding dark fruit and toasty oak aromas. The velvety entry on the palate is rounded off with varietal fruit flavours and oaky sweetness. The elegant tannin-structure is a hallmark of the cooler Durbanville winegrowing region. An excellent food wine which will compliment tomato-based Mediterranean-style dishes and pastas.

Cellaring potential – approximately 8 years.

ANALYSIS

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| Alcohol | 14.15 % |
| Total extract | 29.0 g/l |
| Residual sugar | 2.9 g/l |
| Total acidity | 5.8 g/l |
| pH | 3.45 |
| Total SO ₂ | 96 mg/l |

