

# ZINFANDEL (PRIMITIVO) 2015

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## VINIFICATION

Wine maker description	Silky and strong. This elegant, medium bodied expression of Stellenbosch Zinfandel exhibits a superb power-to weight ratio. Aromas of caramel and sweet fynbos dominate the nose. An effortless entry leads to an explosive revolving tray of origanum, rosemary and red cherry flavours dancing on the palate. A wine with an attractive long, fresh finish.	
Varieties	100% Zinfandel	
Origin	Wine of Origin Stellenbosch	
Vinification details	The grapes were cold soaked for 4 days prior to fermentation. During fermentation the temperatures were kept at between 22-28°C. Malo-lactic took place in tank, on French oak staves before being matured in 60/40 % French and American 225l oak barrels for 12-14 months.	
Date of bottling	30 <sup>th</sup> January 2017	
Analysis	pH 3.67 Residual sugar 2.4g/l	Total acidity 5.4 g/l Alcohol 14.5 %

## PROVENANCE

*Vineyard – Da Capo, Sir Lowry's Pass, Helderberg*

Soils	Granite / Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect	North West
Area	1.11 Hectares
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	Zinfandel – 1999
Clones	Zinfandel – ZD1AXA on R110
Balling at picking	Zinfandel – 23.7°B

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*Safra 2015. Jantar em 04/10/2019. Belthazar Restaurant & Wine Bar,  
Waterfront, Capetown/ZA.*