

Terroir

“PLACE ABOVE
PROGRESS”



VINEYARD



THE CELLAR



Columella 2013

Vineyards: Paardeberg (3 vineyards), Kasteelberg (3 vineyards), Malmesbury (1 vineyard), Piquetberg (1 vineyard).

Grapes: Syrah, Mourvèdre, Grenache, Carignan & Cinsaut

Soils: (Various) Granite, Slate, Gravel & Sandstone formations.

Vinification: Hand sorting of individual berries for the entire production in small “strawberry” cases. Fermentation takes place spontaneously in 3300 litre open concrete fermenters, taking about three weeks at a temperature of 24 °C followed by a post-fermentation maceration of another three weeks. No additions are made to the fermenting wine. Pressing takes place in a traditional basket press and the wine is transferred to the barrel for malolactic fermentation.

Ageing: The wine spends 12 months on their lees in tight-grain French oak barrels, just 10% of them new. The wine is then racked into big oval casks (foudres) for an additional year of maturation on the fine lees. After a total of two years, the wine is bottled without fining or filtration.

Analysis:

| | |
|-----------------|-------------|
| Alcohol | 13.61 % |
| Residual Sugar | 1.8 g/Litre |
| pH | 3.5 |
| Total Acidity | 5.8 g/Litre |
| Total Sulphites | 82 mg/Litre |

Notes: The 2013 vintage was in many respects, one that came and went easily, like a well-behaved child who gets less noticed than the more troublesome one. It is often these vintages that get missed. A yield of 18-20hl/ha was recorded.

Columella this year had from the outset a very tight texture and inner core to the wine, and even at the time of the first 12 month racking from barrel to foudre we knew that Columella 2013 is an obvious candidate for long-term ageing. The aromatics show slightly darker fruit, with the ripeness just outside the red fruit spectrum – approaching the blue berry fruit dynamics. Amazingly, however, this is the lowest alcohol Columella bottled since the maiden 2000, but even though we have seemingly reduced ripeness on paper, in the bottle we did not sacrifice an iota of texture or volume. The real gain was in the acidity and overall freshness and this might just become one of the most unique bottlings to date.

The result is a wine that one could say is swift on its feet, one that has a weight that is almost imperceptible to the senses.

A yield of 18 - 20hl/ ha was recorded for 2013.

“the wine behaves in a manner in which it seems to have an unperceived weight”