



THE BELL TOWER 2015

Range:	Speciality Range
Cultivars:	33% Cabernet Sauvignon 23% Cab. Franc 23% Merlot 11% Petit Verdot 10% Malbec
Origin:	Stellenbosch



TASTING NOTES

Produced from the best fruit on the estate and matured in specially selected barrels. The Bell Tower is a weighty wine in the style of the world's most highly prized blend: the Bordeaux-style. Classic dark fruit aromas of blackcurrant and blueberry with sweet notes of vanilla and blackberries. Rich and full-bodied with ripe tannins that leads to a long soft and elegant finish.

VINEYARD FACTS

The vineyard blocks with the highest quality rating are set aside for the Bell Tower blend. These blocks are located at higher altitudes, from 120 to 200m above sea level, with extended fruit ripening due to the resulting cooler climate. At 20 years of age the vineyards are among the oldest with low yield at 4-5 tons per hectare, planted on Tukulu decomposed granite soil. Grown on slopes mostly southwest facing, reducing grape exposure to direct sunlight.

WINEMAKING

Harvesting takes place in the early morning. The grapes are cooled overnight to 5°C, hand sorted in whole bunches and de-stemmed. Cold maceration takes place over three days, then fermentation at 25-28°C. Four pump overs are scheduled daily during fermentation, and extended contact with the skin after fermentation occurs for 14 days. The wines go to malolactic fermentation into tanks, and are racked straight away into barrels, each cultivar separately. The wine matures for 18 months in 225ℓ French barriques - 15% new, and 30% each of second and third fill oak, the remainder being 4-5 years old. The best of barrels are blended to produce a wine of elegance, intensity and complexity.

ANALYSIS

Alc.: 14.5 % RS: 3.5 g/l TA: 5.9 g/l pH: 3.54
