



## KYBURG 33 Latitude 2010

The blending of three cultivars, predominantly with 60% Cabernet Sauvignon, 18% Shiraz and 22% Merlot, results in a wine that is deep red in colour with black fruit and mocha flavours, firm elegant tannins with a good support of oak.

### The Vineyard

Altitude: 110 – 140m  
Soil Type: Oakleaf & Tukulu  
Planted: 2000 & 2001  
Irrigation: Drip  
Viticulturist: Frans Snyman

### The Harvest

Method: Hand-picked in 20kg crates  
Yield: 8 t/ha  
Time: Feb to end March

### The Winemaking

Winemaker: Jacques Fourie  
Must treatment: Cold maceration for 4 days  
Fermentation: SST Tank

**Maturation:** 12 months in French oak 20% new, 80% second fill

Bottled: 2011

Release: Cape Wine 2015

Production: 7'000 bottles

Aging potential: >10 years

### Technical Analysis

Alcohol: 14.0%

PH: 3.6

Total acidity: 5.9 g/l

Residual sugar: 2.2 g/l



### Past recognitions:

(Kyburg does generally not participate in wine competitions)  
2008 Merlot: Mondial du Merlot (Switzerland): 84/100 points  
2008 Shiraz: 86/100 points from Weinwelt (Germany)  
2007 Cabernet Sauvignon: Santam Classic Wine Trophy;  
Silver Award - Best 6-20 out of 235 red wine entries  
2007 Shiraz: SA Terroir Award –  
Top Shiraz of Stellenbosch Wine Region

**Best Competition Rating: Buy, Drink and Enjoy Yourself!**