

KYBURG 33 Latitude 2011



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: 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: 2012

Release: August 2018

Production: 5'500 bottles

Aging potential: >10 years

Technical Analysis

Alcohol: 14.0%

PH: 3.5

Total acidity: 6.2 g/l

Residual sugar: 4 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!