

KYBURG 33 Latitude 2015



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: Open SS Tank

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

Bottled: 2016
Release: July 2021
Production: 5'000 bottles
Aging potential >10 years

Technical Analysis

Alcohol: 15.5%
PH: 3.7
Total acidity: 5.2 g/l
Residual sugar: 3 g/l



Best Competition Rating: Buy, Drink and Enjoy Yourself!