



KYBURG 33 Latitude Select 2013

This limited volume of Kyburg's ultra-premium wine is carefully selected from first fill French oak barrels wherein it matured for 24 months followed by another 1-2 years in the bottle before release. This wine has exceptional aging potential and will be at its optimum after 5 years of its vintage. Packed in wooden boxes.

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: mid to end March

The Winemaking

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

Maturation: 24 months in 100% new French oak barrels

Bottled: March 2015
Release: September 2020
Production: 2500 bottles
Aging potential: >10 years

Technical Analysis

Alcohol: 15.5%
PH: 3.7
Total acidity: 5.2 g/l
Residual sugar: 2.6 g/l

Best Competition Rating: Buy, Drink and Enjoy Yourself!