



## **KYBURG 33 Latitude Select 2015**

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

### **The Winemaking**

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

**Maturation:** 24 months in 100% new French oak barrels

Bottled: March 2017  
Release: January 2022  
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!**