



## KYBURG 336 Family & Friends 2012

A classical wine especially crafted from Kyburg's 3 grape varieties, to celebrate the Kyburg Wine Family & Friends. The carefully selected barrels resulted in a blended wine in equal volume from Cabernet Sauvignon, Shiraz and Merlot, which has been matured exclusively in new French oak barrels for 36 months.

This full bodied fruity wine prior to mid/end 2019 will benefit from decanting or any other means of ventilating.

Prost – Family & Friends  
We salute you!

### **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: Open maceration for 4 days  
Fermentation: SST Tank

**Maturation:** 36 month in 100% new French oak barrels

Bottled: March 2015  
Release: September 2019  
Production: 400 numbered Magnums  
Aging potential: >10 years

### **Technical Analysis**

Alcohol: 14.5%  
PH: 3.3  
Total acidity: 6.2 g/l  
Residual sugar: 2.6 g/l