



KYBURG 336 Family & Friends 2013

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 2016
Release: September 2020
Production: 400 numbered Magnums
Aging potential: >10 years

Technical Analysis

Alcohol: 15.5%
PH: 3.7
Total acidity: 5.3 g/l
Residual sugar: 2.7 g/l