



COLT 2017

The grapes are picked after extensive tasting in the vineyards to ensure only the ripest fruit is brought to the cellar. The grapes are crushed and destemmed and enjoy a pre fermentation cold maceration for 24 hours. During the fermentation the grapes are pumped over 3 times per day for extraction of colour matter and tannin development. The skins are left on the wine for 3 weeks post fermentation before pressing followed by ageing in French oak barrels for 18 months in 30% new barrels, 40% 1st fill and 30% 2nd fill.

ALC 14.5%	RS 2.5g/L	VA 0.64g/L
PH 3.49	TA 6.3g/L	TSO ₂ 117g/L

The nose shows loads of dark berries and plums with prominent mint, eucalyptus, cigar box, roasted coffee and liquorice. A velvet palate complimented by elegant tannins helps to showcase the brighter red fruits. Aged for 18 months in selected French oak.