



FAT BARREL

WINE COMPANY



Wine & Vintage:	<u>Fat Barrel SIGNATURE SERIES</u> <u>Perseverance 2014</u>
Origin:	Stellenbosch
Label:	Fat Barrel SIGNATURE SERIES
Farm / Vineyard Location:	Shiraz & Merlot vineyards are on the South West slopes of the Simonsberg Mountain, approx. 7km North of Stellenbosch & the Pinotage grapes are from vineyards in Agulhas.
Altitude / Distance from sea:	The Shiraz & Merlot vineyards are between 250m and 450m above sea level / \pm 30km (\pm 18½ miles) from the sea while the Pinotage vineyards are at 100m above sea level & only 15km (\pm 9 miles) from the ocean where the Indian & Atlantic oceans meet at the Southern tip of Africa.
Soil & Rootstock:	The Stellenbosch soils are deep, rich and fertile decomposed shale & granite. The Agulhas soils are composed of weathered shale with granite and quartz fractions. Rootstocks 101-14 & Richter 110
Vine age Trellising Pruning:	10 – 15YO 7-wire vertical shoot 2-Bud spur pruning.
Winemakers :	Chris Keet, Robert Christopher Lynde & Nico Walters
Grape varieties analysis:	61% Shiraz, 32% Pinotage & 7% Merlot
Style of wine :	Full-bodied Dry Red
Date Harvested:	March 2014
Date Wine was bottled:	August 2015
Vinification :	Cool, healthy grapes were gently de-stalked and crushed. Alcohol fermentation in stainless-steel tanks at 27 degrees Celsius followed for 7 days. A combination of pump-overs & gentle punching-down of the skin cap ensured good extraction of colour & fruit flavours. After alcohol fermentation the tank was drained and the skins gently pressed. The wine was pumped into 225liter French oak barrels where Malolactic fermentation took place.
Wood Maturation:	17 Months, 10% new French, 20% 2 nd fill & 70% 3 rd fill oak barrels.
Winemaker`s notes:	Deep ruby red colour. Hints of mocha and spice on the nose complemented by dark berry fruit. Red berries, cassis and cherries on palate complemented by hints of spicy oak. Firm tannins with vibrant berry acidity and lingering fruity aftertaste.
Wine Analysis:	Alcohol 14,42% : Residual Sugar 2,40g/l : Total Acidity 5,50g/l : pH 3.59
Food pairing:	The wine is well suited to red meat dishes, poultry & a variety of cheeses.