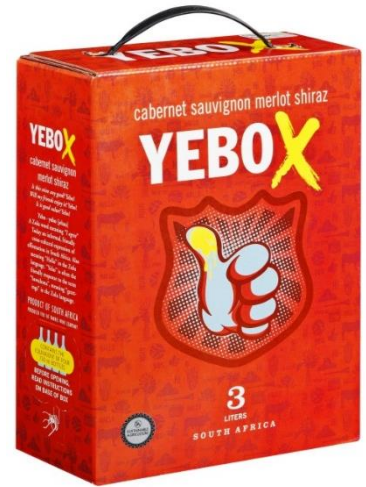




# FAT BARREL

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WINE COMPANY



<b>Wine &amp; Vintage:</b>	<b><u>Yebox Red 2014</u></b>
<b>Origin:</b>	Western Cape (Paarl, Wellington – Bovlei area)
<b>Farm Location:</b>	Wellington, Western Cape, South Africa
<b>Altitude / Distance from sea:</b>	150m above sea level / ± 75km (± 121 miles)
<b>Soil &amp; Rootstock:</b>	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
<b>Vine age   Trellising   Pruning:</b>	12 – 18 years   5&6 Wire   Traditional
<b>Winemaker :</b>	Theunis van Zyl & Bob Lynde
<b>Grape varieties   analysis:</b>	50% Cabernet Sauvignon, 26% Merlot & 24% Shiraz Acidity: 6.76 g/l, pH: 3.43, Sugar: 24.5° Balling. Yield: 8 – 10 tons / Ha
<b>Style of wine :</b>	Lightly-Wooded Dry Red
<b>Date Harvested:</b>	March 2014
<b>Date Wine was bottled:</b>	Oct 2016
<b>Vinification :</b>	Grapes de-stemmed, cooled rapidly through mass cooler & pumped straight to fermenting tanks. 24 hours later, as temperature increases, yeast is inoculated. The juice ferments at 25°C (77°F) and is pumped over ± 4 times a day during the fermentation process. After 14 days' fermentation wine is racked from the skins & skins are taken to the press. These go through the first press that is pumped back to the racked wine, to add to the structure and colour of the racked wine. The second and final press is not added to the racked wine & is kept totally separate from the racked wine. Malolactic fermentation is followed by racking, after which Acid and FSO <sub>2</sub> is adjusted.
<b>Wood Maturation:</b>	About 3 to 4 months
<b>Label description:</b>	A marriage of 50% Cabernet Sauvignon, 26% Merlot & 24% Shiraz creates a wine of balance – both in structure and fruit. The dark, black-currant fruit of Cabernet, with the lovely rich smoothness of Merlot, combined with the spicy-sweet Shiraz creates roundness and a full mouth-feel. A label meaning “Hi, how are you, all good?” in just one word, is a great conversation-starter.
<b>Wine Analysis:</b>	Alcohol 13,76 % : Residual sugar 2,63 g/l : Total Acidity 5,44g/l : pH 3.63
<b>Food pairing:</b>	This lighter, easy-going red wine complements most meals, but obviously matches red meats best – burgers, steaks and the like, however, it goes very well with any pizza, and is also easily enjoyed on its own, in the quiet of your own space or during a sunset with someone special at your side.