

Sk'windjiesvlei Tinta Barocca 2018

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

This vineyard was planted in 1962 on decomposed granite soils of the Paardeberg. The vineyard has South East exposition and is 5.5 ha in extent—many of the vines are missing through the years of struggle. Long shoots are layered into the ground on an annual basis to fill in the missing gaps. These shoots then form roots underground and the new vine is then an extension of its “mother.”

The grapes are sorted meticulously in the vineyard and transported in small picking boxes to a refrigerated container where they are left overnight to cool. Half of the bunches are destemmed and fermented in a concrete tank while being pumped over once daily. When fermentation is almost completed, the tank is pressed and the must is moved to 2,000L vats for 11 months.

This is a very important vineyard in the Swartland because of its age and quality of the wine it produces. Tinta Barocca grows well in the Swartland, providing a wonderful freshness of fruit and tannin.

Easier to drink than it is to spell, let alone pronounce for a non-Afrikaans speaker. Opaque, tannic and typically spicy, rich and brooding, it has flavors of damson, fig and liquorice and some added texture from the stems.



WINEMAKER: Adi Badenhorst

GRAPES: 100% Tinta Barocca

ALCOHOL: 13.86%

RESIDUAL SUGAR: 2.3 g/L

TOTAL ACIDITY: 5.3 g/L

PH: 3.68 g/L

TOTAL SULPHUR: 68 ppm



Tim Atkin MW

Tim Atkin Special Report, 2019

