

2016 AKUA'BA



APPELLATION
W.O Walker Bay



AREA
Stanford, Overberg
Western Cape



GRAPES VARIETIES
Cabernet Sauvignon 38%
Shiraz 33%, Pinotage 29%



ALCOHOL LEVEL
14,5%



SERVING TEMP.
17-18°C



WINE STORAGE
10-15°C



AGEING POTENTIAL
15-20 years



PRODUCTION
5 918 bottles

WINE DESCRIPTION:

Range: Estate wine

Story: Tribute to Akua'ba, West African divinity of fertility and abundance. This wine is a collaboration between VINO VITO and Springfontein Wine Estate aiming to support a vineyard social project in Togo, West Africa.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean

Ages of vines: 20 years **Average yield:** 36 hl/Ha

Trellis system: Extended Perold and Spur

Harvest: Hand-picked grapes

VINIFICATION

Fermentation: All varieties fermented separately in 1,000L open fermenters with regular punch down

Yeast: Indigenous wild species from the estate

Ecological Status: Unfiltered & Vegan

Maturation: 24 months in oak barrels

TASTING NOTES: A captivating red blend with attractive ripe berry and fruit aromas integrated with oak spice and vanilla undertones. On the palate it has well-structured and rounded ripe tannins and finishes off with lasting fruit.

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TECHNICAL DATA



Cultivar Clones	Cabernet Sauvignon 38% CS18A, CS46 CxH, CS33 CxH2 Shiraz 33% SH 5C / Pinotage 29% PI 48A
Soil	Calcareous soil - Alkaline with high levels of minerals
Rootstock	R99, Ramsey
Vines planted	Walker Bay Limestone ridges close to the Atlantic Ocean
Harvest Date	Pinotage 24.02.2016 / Shiraz 08.03.2016 / Cab. Sauv 18.03.2016
Average Yield	36 hl/ha
Fermentation	All varieties fermented separately with indigenous yeast species
Bottling Date	14.02.17
Production	5 918 bottles
Cellar Master	Tariro Masayiti

Alcohol 14.5%
Residual Sugar 2.6 g/l
pH 3,4
Total Acid 7.5 g/l
Total Extract: 32.6 g/l

WINEMAKING: Grapes were selected and harvested by hand and kept overnight in a cold room ensure optimum quality. After de-stemming the grapes were cold soaked for a few days before fermentation. All three different cultivars were vinified separately in 1,000L open fermenters with regular punch down to extract colour, aroma and tannin. Indigenous yeast species were used for the fermentation to enhance varietal and terroir specificity. The wines were pressed off the skins to barriques for malolactic fermentation, and then matured in 25% new oak and 75% 2nd fill barriques for 18 months.