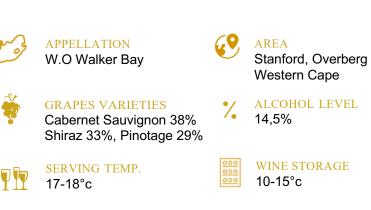
2016 AKUA'BA











PRODUCTION 5 918 bottles

WINE DESCRIPTION:

Range: Estate wine

Story: Tribute to Akua'ba, West African divinity of fertility and abondance. 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.

2016 AKUA'BA

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	Alcohol 14.5%
Production	5 918 bottles	Residual Sugar 2.6 g/l pH 3,4 Total Acid 7.5 g/l Total Extract: 32.6 g/l
Cellar Master	Tariro Masayiti	

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.