

NOTES FROM THE WINEMAKER

REBEL REBEL OLD VINE
COLOMBAR 2022



crushed and destemmed grapes
8 hour maceration before pressing
spontaneous fermentation in barrel and bottled
with minimal intervention
natural residual sugar due to
slow fermentation kinetics
aged for 7 months in 500L French oak barrels

w.o. bottlery, Stellenbosch
vines planted in 1986
harvested 25 February 2022 at 21.2°B
bottled 26 September 2022

11.58% alc
RS 4.1g/L TA 6.4g/L
VA 0.46g/L pH 3.25

this graceful Colombar has notes of white peach,
golden delicious apple, pineapple,
fresh hay and lemongrass
the palate has tension, like a tightly wound spring,
and is alive with texture and natural acidity
best served between 10 and 13 °C.
if consuming this wine within the first 3 years after
bottling, decanting will greatly benefit the wine

**REBEL
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