

TIMELINE OVERVIEW

Red Wines

YEAR 1



WINTER PRUNING

The first hands-on operation of the year is winter pruning, which typically takes place from mid-December to mid-January.

JANUARY

FEBRUARY

MARCH

BUD BREAK

As the vines awaken from their winter dormancy, it is a good opportunity to visit the vineyard, typically during the month of March.



APRIL



GREEN PRUNING

By the end of April the vines are hard at work preparing for fruit production, which means it's time for the viticulture team to go into the fields for some canopy management, another great opportunity to participate.

MAY

FLOWERING

An experience for your eyes as well as your nose, the blossoming of the grapevines typically takes place in May or June (depending on the air temperature and overall weather) and is a great time to stroll through the vineyards.



JUNE

JULY

VERAISON & MATURATION CONTROL

As the grapes change colour, they signal the final stage of the grape cycle. A few visits during the month of July would allow you to track this progress, both in terms of watching the colour change, as well as tasting the changing flavours of the grapes. The grapes tell us when they are ready to be harvested, and the maturation control is how we can listen to these instructions. Join us, during the month of August, in collecting samples and analysing the development of the grapes.

AUGUST



SEPTEMBER

HARVEST

This is quite possibly the most exciting day of the year. Once the grapes are ready, we go into the vineyard and pick them. For red wines, this usually takes place during the month of September. Once the grapes are picked, the process turns from viticulture to viniculture. Either on the same day as the grape picking or the day after, join us in the winery to transform grape clusters into wine must.



ALCOHOLIC FERMENTATION

Once the wine must has been given a few days to settle, it is time to add a flavour-neutral yeast to it, in order to commence the fermentation process, turning wine must into wine.

OCTOBER

PRESSING

While alcoholic fermentation takes place with varying degrees of maceration between the skins and the wine must, malolactic fermentation does not. Therefore, between these processes, the fermentation tank must be emptied, and the wine separated from the skins and seeds, a process named pressing. Join us for this step, which is expected to take place in October.



MALOLACTIC FERMENTATION

Immediately after the pressing the malolactic fermentation starts, which can take from 1 to 4 months.

NOVEMBER

DECEMBER

YEAR 2

MARCH

BARREL AGEING

Once the wine must has well and truly been turned into wine, it is time to choose the preferred ageing option. First, to decide whether the wine would benefit from oak ageing, and then which oak barrel to choose. Once this decision has been made it is time to realize this step, which takes place in either March or April.



YEAR 3

MARCH



BARREL AGEING

As the wine ages in the barrel, it is advisable to visit every few months to taste it and track its progress. And when you are happy with it, it's time for the wine to leave the barrel. On average this tends to take place 12 months after the wine has started its barrel ageing.

APRIL

BLENDED OPTION

The ideal time to consider blending a red wine is as close to its final flavour profile as possible, this means after it was removed from the barrel. At this time you should taste it and decide whether to keep it as a monovarietal or to experiment with some blending options.



MAY



BOTTLING & LABELLING

By the time the wine is ready, our Private Winemakers are typically more than ready! Join in on this process and watch as your design visions come to life. This will depend on when you decide to take the wine out of the barrel but should be sometime between March and June of year 3.