



WINEMAKER: Abrie Beeslaar

VARIETALS: Pinotage 54 %, Cabernet Sauvignon 34 %,

Merlot 12 %

ORIGIN: Stellenbosch

CLIMATE: Fantastic weather conditions for great quality. A relatively dry summer with cooler than average growing conditions.

AGE OF VINES: 5 to 30 Years

IRRIGATION: Supplementary

YIELD: 7.0 Tons per hectare – 4550 lit./ha

VINIFICATION: 3 to 5 days on skins in open fermenters at

30 °C cap punched manually every 2 hours.

MATURATION: 12 – 14 Months in 2nd and 3rd fill 225 lit.

French Nevers barrels.

PRODUCT DESCRIPTION: A deep ruby red colour, with notes of strawberries, raspberries and tealeaves on the nose, which follows through to the palate. A well balanced structure with fresh acidity and dry appetising finish. This wine will keep on developing in the bottle for the next 7 -10 years.

FOOD SUGGESTION: Chill it down for a refreshing summer drink with seafood or serve at room temperature with meat or Italian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL FREE SO2 TOTAL SO2 PH T/A V/A R/S 14.5% 54 99 3.63 5.4 0.59 2.5

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