



CAPE BLEND

The significant amount of Pinotage coupled with the estate grown Cabernet Sauvignon marries into a union of old and new world bliss. Subdued spiciness and ripe plum flavours dominate.

VINTAGE: 2017

ORIGIN: Robertson

VARIETY: 50% Pinotage 50% Cabernet Sauvignon

SOIL TYPE: Red Clay Karoo Soil

VINIFICATION

The grapes were harvested at 25° balling and crushed into the main tank. Fermentation took place at 28°C. The grapes were pressed at 5° balling and MLF took place in the the tank after which it was pumped into barrels.

MATURATION: 2nd fill American and French Oak for 12 months.

ANALYSIS

Alc: 14.5 %

R.S: 3.6 g/l

pH: 3.34

TA: 6.8 g/l

FOOD SUGGESTIONS: Lamb and Aubergine burger with caramelized red onion

