



# WINEMAKER'S EDITION

MADE FROM THE FINEST GRAPES

*Grapes were harvested at an optimum ripeness of 24 °B, inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place before the wine was matured in oak barrels.*

*The wine was then blended and bottled.*

## TASTING NOTES

The wine shows good varietal characteristics with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation in oak.

Excellent follow-through on the palate where the soft/ripe tannins linger on the senses. The wine has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

## CLIMATE

Mediterranean climate with warm, dry summers and cold, wet winters. The annual rainfall is approximately 600 – 800 mm.

## FOOD PAIRINGS

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail, steak.

## SOIL

Gravelly, well-drained soils, as well as Table Mountain sandstone.

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ALCOHOL VOL: 14.19 %

PH: 3.59

TOTAL ACIDITY: 6.07 G/L

SUGAR: 3.37 G/L

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