



WINEMAKER'S EDITION

MADE FROM THE FINEST GRAPES

Grapes were selected from the Stellenbosch and Paarl regions. The must was fermented on the skins until dry. After malolactic fermentation, the wine was matured in barrels for 12 months before it was blended, stabilised and bottled.

TASTING NOTES

This full red wine's bouquet suggests ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility.

CLIMATE

Mediterranean climate with moderate, dry summers with a cool afternoon breeze coming from the Atlantic Ocean. The winters are wet and cold. The annual rainfall is approximately 600 – 800 mm.

FOOD PAIRINGS

Goulash, Kassler Rib, roast venison and meatballs.

SOIL

Table Mountain sandstone, granite and Malmesbury shale. Sandy topsoil and clay subsoil.

ALCOHOL VOL: 14.11 %

PH: 2.82

TOTAL ACIDITY: 5.66 G/L

SUGAR: 2.82 G/L

