



PARDUS

BY HEIN KOEGELENBERG

A Majestic Blend – “I believe a fitting way of sharing our treasures, such as terroir, diversity and natural beauty, is to present an intricate and involving wine blend. Inspired by the King of the Cape Mountains, this wine expresses the charismatic play between intensity and elegance, while being gently approachable. The natural preference of people who, like myself, get excited about enjoying wine as part of an everyday quality lifestyle.” – Hein Koegelenberg

VINTAGE: 2018

BLEND: 60% Merlot, 20% Cabernet Sauvignon, 20% Cinsault

VINIFICATION: The Merlot grapes originate from Stellenbosch and were harvested at 24,5 degrees Balling. The vines grow in well-drained Tukulu soil. The Cabernet Sauvignon grapes are from irrigated bush-vines grown in the Paarl area and were picked at 23,8 degrees Balling. The Cinsault grapes originate from non-irrigated bush-vines in the Darling district and were harvested at 22,8 degrees Balling.

MATURATION: All the grapes were hand-picked and hand-sorted. Each variety was fermented separately with carefully selected yeasts. Each component was matured separately in French oak barrels. The Merlot was matured for 18 months – 33% in first-fill, 33% in second-fill and 33% in third-fill barrels. The Cabernet Sauvignon was also matured for 18 months – 50% in second-fill and 50% in third-fill barrels. Cinsault maturation of 12 months took place in third- and fourth-fill barrels.

CHARACTERISTICS: The nose is layered with multiple dimensions. A lively combination of red and purple fruit aromas, with subtle spices follow through on the palate. Pardus is a sophisticated and elegant wine with great balance between the fruitiness, oak and spices. It lingers with a finish that is long and elevated by the fine and ripe tannins, making it a well-structured and balanced wine. Elegance captured in a bottle.

FOOD: Earthy, herby flavours like Wild mushroom & herb risotto. Mild & sweet spice such as Cape Malay Curry or Bobotie. Matured hard cheese.

ANALYSIS:

Alcohol	13,5% Vol	Total acid	6,1 g/l
pH	3,47	Residual sugar	3,2 g/l

