



# PARDUS

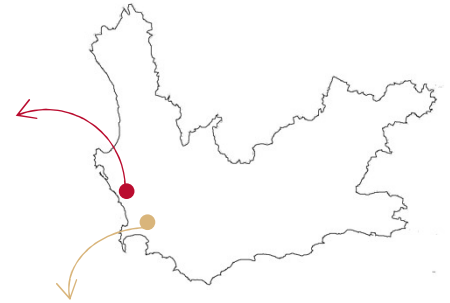
BY HEIN KOEGELENBERG

**A Majestic Blend** - "I believe a fitting way of sharing our treasures, such as terroir, diversity and natural beauty, is to present an intricate wine blend. Inspired by the King of the Cape Mountains, this wine expresses the charismatic play between intensity and elegance, while being gently approachable." - **Hein Koegelenberg**

**VINTAGE:** 2020

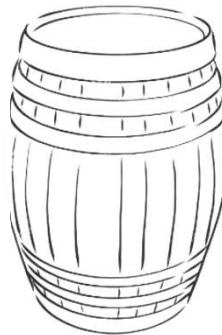
**BLEND:** 39% Merlot, 31% Cinsault, 30% Cabernet Sauvignon

**Cinsault** more than 35 years old dry-land bush vines in the Darling harvested at 22,5 degrees Balling.



**Merlot & Cabernet Sauvignon** from Stellenbosch grow in well-drained Tukulu soils with deep root systems to ensure effective nutrient uptake from the rich soils for excellent growing conditions and were harvested at 25 degrees Balling.

**MATURATION:** Hand-picked and hand-sorted grapes were fermented separately with carefully selected yeasts



- 7 - 9 day fermentation period
- Underwent Malolactic conversion
- Separate maturation in French oak barrels

**Merlot & Cabernet Sauvignon**

18 months in  
33% in first-fill  
33% in second-fill  
33% in third-fill

**Cinsault**

12 months in  
Third-fill and  
fourth-fill barrels.



**Red Fruit**



**Black Fruit & Mulberries**



**Subtle Spices**

A sophisticated and elegant wine with great balance between the fruitiness, oak and spices. It lingers with an elevated finish of fine and ripe tannins, making it a well-structured, elegant and balanced wine.

**FOOD:** A great pairing for hearty tomato or oxtail based stews, lambs bredie, mild & sweet spicy dishes such as Cape Malay Curry or Bobotie. It is also an impeccable pairing with matured hard cheese.

**ANALYSIS:** Alc 14.22% | RS: 3.1 g/l | TA: 5.5 g/l | pH: 3.52

