

Le Cape



*Cape of
Good Hope*

A PASSION FOR PERFECTION

LE CAPE VIN DE ROUGE 2013

THE WINEMAKING

This blend consists of 3 cultivars, Pinotage, Malbec and Cabernet Franc. All grapes were handpicked and grapes were selected of the best block of each cultivar. The grapes came in at 24 – 24.5 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 17 days at a temperature of 24 - 25 °C. In this 17 day period regular (4 times per day) pump overs were exercised on each tanks. The juice was pressed when the fermentation finished with paved the road for Malolactic fermentation to start and finish in 27 days. The wine matured in 100% French oak barrels for a period of 24 months. After maturation three cultivars was blended and prepared for bottling.

CELLAR MASTER COMMENT:

Deep dark red colour with a vibrant ruby red rim. The palate gives an impression of ripe red fruit. Cherries give way to sweet cedar oak aromas. A classic blend with a pleasing aftertaste. Maturation potential: 8 - 10 years.

CHARACTER:

Flavours of cherries sweet cedar oak.
Enjoy with red meat or creamy pastas.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14.5%	FSO2	23
RS	4.7	TSO2	81
TA	5.8	pH	3.55
VA	0.57		



Vin de Rouge 2013

