



FINE ART COLLECTION

2021 PETER'S VISION (BORDEAUX BLEND)



ORIGIN:

Stellenbosch, South Africa
Cabernet Franc: 44%
Merlot: 33%
Petit Verdot: 23%

TASTING NOTES:

Classic, restrained elegance with a mouth filling fruit core with pronounced aromatics of fresh black plums, garrigue and pencil shaving minerality. Tannins are supple and well-structured with fresh acidity to support an opulent mid palate for texture and balance.

PHILOSOPHY

The approach is classic Cabernet Franc, Merlot and Petit Verdot and is styled around the bright fruit paradigm. Upfront red and black fruit aromatics are driven by careful and meticulous viticulture husbandry to maximise ripening of tannins without compromising fruit freshness.

VINEYARDS:

Generally, the greatest examples of Merlot and Cabernet Franc are to be found in the Pomerol and St. Emilion regions of France and Petit Verdot on the left bank side of Bordeaux. In South Africa, we have a perfect Mediterranean climate to ripen these varieties to optimum.

Cabernet Franc grapes are grown in a south west facing aspect in the Polkadraai area in Stellenbosch at 210m above sea level. Vines were planted in 2001 on decomposed granite soils

on a sprawling 5-wire Perold system. Yield is at 5 tons per hectare (32hl/ha) and hand harvested in March.

Merlot grapes are grown in a west facing aspect in the Bottelary ward in Stellenbosch at 220m above sea level. Planted in 1999 on medium potential Tukul soils on a 6-wire trellised system. Yield is roughly 6 to 8 tons per hectare and hand harvested mid to late February.

Petit Verdot grapes are grown in the Bottelary ward of Stellenbosch at 200m above sea level. Planted in 1999 on Glenrosa soils that are of granitic origin with "koffieklip" (coffee granulated stone) gravels interspersed. Propagation of the vines are on 5-wire vertical shoot positioned trellised system and produces on average 8 tons per hectare (52hl/ha) which is hand harvested in March.

Canopy management is carefully manipulated with the focus on ripening the tannins optimally so that no green tannins are evident at harvest. Leaf removal around the bunch zone at the right time is implemented close to harvest, weather permitting. Bunch thinning is also key and bunch selection at veràison is observed with supplementary irrigation scheduled as required.

WINEMAKING:

Bunches are de-stemmed and slightly crushed. Berries are hand sorted at the crusher. The mash is cool soaked overnight before yeast activity takes place and this is where colour extraction occurs. A commercial yeast strain best suited to these three varieties is inoculated and fermented in open top vats. Juice and skins are, *pigagé* (punched down), and turned daily to control even heat distribution between the skin cap on top and must juice below for 19 days. Post fermentation maceration lasts about two to three weeks for tannin polymerisation.

Once fermentation and post maceration is completed, the vats are tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The vat combinations selected are kept as separate fractions to create as many blending profiles as possible for the final *assemblage* (blend).

The wine is matured in 2nd and 3rd 225 litre French coopered casks for 17 months. Selected casks of both varieties are blended 44 % Cabernet Franc and 33% Merlot and 23% Petit Verdot and lightly filtered to bottle. Our Peter's Vision is produced without the use of animal products.

ANALYSIS:

Alcohol: 14.0% ; Acidity: 5.47g/l ; pH: 3.53 ; Residual Sugar: 3.17g/l ; Extract: 29.7g/l

RECOMMENDED FOOD PAIRING:

French Onion soup, Oxtail, Venison, Moroccan tagines, Classic Italian pasta, Lebanese Lamb, Ostrich, Japanese Miso

RECOMMENDED BOTTLE MATURATION:

The mineral and gravel-like tannin texture will soften over time. Primary black fruit and spice will become more savoury and gamey as the wine matures. Maturation should peak in 10 years. Serve at 16-18⁰ Celsius.

ACCREDITATION:

IPW (Integrated Production of Wine)
Vegan registered

RELEASE DATE:

Estimated November 2020

QUANTITY OF BOTTLES:

2827 x 750ml

ACCOLADES:

2017 Tim Atkin MW Cape Report:	94 points (2015)
2018 Tim Atkin MW Cape Report:	94 points (2016)
2018 John Platter Wine Guide:	94 points (2015)
2019 John Platter Wine Guide:	4.5*