



CHATEAU LIBERTAS 2021 DUIMPIE BAYLY TRIBUTE BLEND

Introduction

A special, limited-edition 90th anniversary memorial blend of South African favourite Chateau Libertas, released by Distell as a tribute to Duimpie (Francis Carr) Bayly, the late wine industry icon who played a major role in shaping the country's wine reputation. He sadly passed away in 2021. The famous Cabernet Sauvignon-based blend stayed close to Duimpie's heart for nearly a lifetime. Once likening Chateau Libertas to "an old friend who never lets you down", he could trace his association with the wine to the 1960s.

This wine is made from a blend of Cabernet Sauvignon (60%) and Cinsault (40%). Wine of Origin: Stellenbosch

Vineyards

The Cabernet Sauvignon fruit came from two top-performing vineyard sites in Bottellary Hills and Jonkershoek. The six-year-old Bottellary Hills vines (CS clone 23 on Richter 110) grow in deep red clay soils on a south-easterly slope and receive supplementary irrigation. It usually delivers around 8 tons per hectare. Meanwhile, the 20-year-old Jonkershoek vines (CS clone 163 on Richter 110), that also grow in deep red clay soils and receive supplementary irrigation, are situated on a westerly slope, delivering approximately 9 tons per hectare. The Cinsault grapes were sourced from a 28-year-old bush vine vineyard in Koelenhof. These vines grow mainly in Oakleaf, Tukulu and Clovelly soils, are grafted onto Richter 99 rootstocks and located on a west-to-east sloped hill.

Winemaking

The fully-ripened Cabernet Sauvignon grapes were harvested by hand at 25,5° to 26,5° Balling at the end February until the middle of March 2021. Each vineyard block was individually vinified. On arrival at the cellar, the fruit was destemmed, crushed and gently pumped into stainless-steel tanks for overnight cold soaking at 15°C, then inoculated with selected dry cultured yeast for alcoholic fermentation. During fermentation, pump-overs were done twice a day for mixing and colour extraction, while delestage was done at night to maximise colour and flavour extraction. Temperatures were maintained at 24° to 28°C for the duration of fermentation, with pressing occurring at 4 to 8° Balling. At this stage, the wine was drained into a tank and the skins were pressed into a separate tank to complete fermentation. After completion of fermentation, the components were racked off the gross lees into a stainless-steel tank where the wine underwent malolactic fermentation with a selected bacteria strain, which took on average 4 to 5 weeks. The wine was then racked off the lees into a clean tank for maturation on oak. Selected tanks were selected for maturation for 8 to 12 months in American and French oak barrels. The Cinsault fruit was harvested at optimal ripeness, then crushed and cold-soaked for 48 hours on the skins after which the juice was inoculated with yeast. It was fermented on the skins for 7 days in rotor fermenters at 25°C. After pressing, the wine was transferred to concrete tanks for malolactic fermentation and maturation. The components were then blended together and bottled.

Winemaker

Bonny van Niekerk

Colour

Deep red.

Bouquet

Alluring notes of juicy blackcurrant, cherry, cedar and oak.

Palate

Richly layered with flavours of ripe fruit, cedar, spice and tobacco. Firm but approachable tannins. Great ageing potential (> 10 years).

Food suggestions

Delicious with smoked meats, hearty pastas, pizza, grills, roasts, casseroles, stews and robust cheeses.

Chemical analysis

Alcohol:	13.98% by volume
Residual sugar:	2.42 g/l
Total acid:	5.81 g/l
pH:	3.59

Available in 750ml and 1.5 (magnum) bottles via www.vinoteque.co.za

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Address: Papegaaiberg, Adam Tas Road, Stellenbosch, 7600, South Africa

Tel: 021 809 8280 · Email: info@vinoteque.co.za

www.vinoteque.co.za

