



LE ROUX & FOURIE VIGNERONS
Carignan 2012 – BRONZE MEDAL

VINTAGE	2012
APPELLATION	Robertson
VARIETY	CARIGNAN
BARREL AGING	24 months in a selection of French oak barrels
SERVE AT	14 - 18° C
FERMENTATION	14 days at 23° C
MALOLACTIC FERMENTATION	100% in barrel
TASTING NOTES	This is one of only 2 100% pure Carignan wines produced in the whole of South Africa and with only 1800 bottles a year you are drinking a part of history. The sweet floral raspberry and strawberry flavours of the bouquet, creates harmony with the smoked plum and spice of the wine, standing up to the best of heavy dishes when pairing it with food.
FOOD PAIRINGS	Beef Fillet with black pepper, Braised pork belly with peppercorn sauce, Cabbage Soup with crispy bacon, Duck breast with Cherry sauce, Lamb chops on the fire.
ACCOLADES	CARIGNAN 2012 - BRONZE CARIGNAN 2011 – GOLD CARIGNAN 2010 – BRONZE
PRICE ON REQUEST	info@leroux-fourie.com