



THE CONQUEROR

HUGUENOT RED 2012

VINTAGE	2012
APPELLATION	Robertson
VARIETY	CARIGNAN/MOUVEDRE
BARREL AGING	18 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 very limited Best of Barrel Selection Huguenot Red Blend will age well and carries earthy, yet fruity, cherry flavours.
FOOD PAIRINGS	It will complement almost any dish, yet pairs well with savoury flavours in well-matured beef steak, venison, kudu, and strong cheese, similar to peer French blends.
PRICE ON REQUEST	info@leroux-fourie.com