



the
EPIC
blend

CAPE BLEND 2016

VINEYARD: Majority of grapes were harvested from Paarl and Wellington area.

WINE-MAKING: Grapes were hand-picked and hand sorted. The varieties were harvested separately at optimal ripeness between 24,5 – 25,5 degrees balling. Each variety was fermented separately at between 25 and 27 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. After fermentation extended skin contact of fourteen days was allowed. Malolactic fermentation took place in 225L French Oak Barrels and also aged for 12 months. Thereafter, blending took place and the wine was returned to the barrels for a further 6 to 8 months to ensure optimal integration of fruit and oak.

COLOUR: Dark red with purple hues

NOSE: Vibrant Red fruits/Cherry with subtle white pepper spice and violets.

PALETTE: A layered wine with well integrated fruit (cherry/plum/blackberry) and oak flavours (nutmeg/pepper). Good structured wine with elegant tannins and a lingering aftertaste. Best to be enjoyed with hearty meat dishes.

ANALYSIS:

Alc: 13.5 / Ph: 3.56 /

Residual Sugar: 3.45 g/L /

Total Acid: 5.44 g/L

