



# VALLEY OF LIFE

*Signature red blend*

2 0 1 4

## VAL DE VIE – OR THE VALLEY OF LIFE AS WE CALL IT –

*is the perfect setting to enjoy a glass of wine to celebrate life. The world class environment we find ourselves in, is our inspiration for producing wine of the highest quality.*

*Full bodied and oak aged with a deep royal colour. A lingering finish of earthy blackcurrant nuances with notes of sweet-spice flavours make this wine a great companion to hearty dishes.*

**COMPOSITION:** 85% CABERNET SAUVIGNON, 10 % MERLOT, 5% MALBEC

**VINEYARD:** Majority of the grapes are from Stellenbosch area with a portion of the Cabernet Sauvignon being bush vines and the rest are trellised. Well drained soils with deep root systems ensures excellent growing conditions.

**WINE-MAKING:** Grapes were hand-picked and hand sorted. Grapes were harvested at optimal ripeness of 25 degrees balling. Fermentation took place 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. Extended skin contact was allowed for 7 days after fermentation. Malolactic fermentation took place in stainless steel tanks. The varieties were matured separately in a combination of first, second and third fill French oak barrels 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 the blend.

**ANALYSIS:** Alc: 13.5 / Ph: 3.47 /  
Residual Sugar: 4.28 / Total Acid: 5.44

**CHARACTER:** Deep rich colour with bright purple hues

**NOSE:** Blackcurrant/Cassis/Vibrant red fruits with subtle flavour of spice nutmeg/cinnamon

**PALLET:** Nose follow through on the palette. Medium to full bodied wine with ripe tannin structure supporting a lingering finish. Smooth wine to be enjoyed with hearty meat dishes like Beef Bourguignon

