Vintage: 2015
Origin: Tulbagh
Harvest details: The grapes are from selected vineyards throughout the Valley. This enables the winemaker to produce wine with exceptional flavours and drinkability.
Cellar Treatment: Grapes are fermented on the skins in stainless steel tanks and is pumped over every 4 hours. After pressing the wine went through malolactic fermentation. A combination of French and American oak staves are added for complexity.
Tasting Notes:
Colour: Deep, vibrant ruby with bright crimson rim.
Nose Rich multi-layered plum and casis fruit
Palate: Rich and full-bodied with loads of flavoured fruit backed necessary tannins.
Chemical Analysis: Alcohol: 13.88 % vol
Residual sugar: 4.2 g/l
TA: 5.4 g/l
pH: 3.52
Specifications: Bottle colour: Dark green
Bottle type: Claret
Closure: Screw closure

Packed: 6 x 750ml
Bottle Barcode: 6005 682 000 762
Outer Barcode: 26005 682 000 766