

Red Blend Elevation 393 Stellenbosch



Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C - 31°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 - 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

Mostly new French oak used. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation. This wine was bottled by hand, unfiltered and unfiltered, on the property.

Grape varieties : 40% Cabernet Sauvignon, 27% Merlot, 20% Shiraz, 30% Cabernet Franc

Alcohol : 14.5%

Acidity : 3.74pH

Tasting notes :

Attractive medium deep red colour. Forthcoming lifted aromas of fruitcake and tomato paste, cinnamon, cloves and smoky blackberry emerging too. Shiraz component dominated by the Bordeaux varietals at this stage and new oak component nicely integrated. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine finish. Best 2012 to 2020. Ideal with a variety of fine, roasted red meat dishes.

