

Cape Blend

Reserve 2016



Winemaker's Notes:	Classic Cabernet earthy influence noticeable on Pinotage-dominated blend. Densely packed, concentrated ripe black fruit all held together by impressive structure, bright acidity and masculine tannins.
Style:	Dry Full-bodied Red
Cultivar:	57% Pinotage, 29% Cabernet Sauvignon, 8% Petit Verdot 6% Merlot
Tons per hectare:	6-7
Age of vine:	14- 18 years
Soil:	Shale
Trellising:	Pinotage: Bush Vine Cabernet Sauvignon: 5 Wire Hedge Petit Verdot; 5 Wire Hedge Merlot: Bush Vine
Irrigation:	No irrigation
Degree balling at harvest:	Early morning, hand harvested at 25-26°B
Vinification:	Fermented in open fermenters Juice bleeding after crush Combination of punch downs and pump overs 26°C Fermentation temperature
Barrel maturation:	Medium and medium plus toast French oak barrels. 100% New barrels, matured for 18 months
Maturation potential:	Optimum 5-10 Years
Food suggestions:	Cellar worthy, put this one away for 4-6 years for optimal enjoyment, or decant and serve with hearty beef stews or strong, mature cheeses.

Alcohol: 15.0%

Residual Sugar: 2.8

Total Acid: 5.7

Region: Coastal


Windmeul
KELDER