

### Tasting Notes:

This Bordeaux Blend is rich in flavour and aroma intensity, packed with flavours of dark fruits. Cassis and spice are just some of what you may discover in this wine. This wine should age well for 10-15 years from the vintage date, but many will find that this Cape Bordeaux Blend has an even greater aging potential.



## Terroir & Winemaking:

All 5 cultivars used for this Bordeaux Blend are from Wine of Origin Breedekloof. Some cultivars from the Slanghoek ward and others from the Goudini ward. Every cultivar is farmed by the exact same individual, yet planted in various types of soil at different altitudes.

The wines are all made by Ivy du Toit and the wines are only blended after maturation in barrels. 300lt size barrels used - 80% new barrels and rest 2nd, 3rd and 4th fill.

Barrel aged for 22 months.

This is a definite unexpected wine for the Breedekloof with significant components of each cultivar. The aim was not to only read what cultivars are in this blend, but to taste each and every one.

#### Technical analysis:

| Alcohol:        | 14%    |
|-----------------|--------|
| Residual Sugar: | 3.4g/l |
| Total acid:     | 6.0g/I |
| pH:             | 3.58   |
| Free SO2:       | 18     |
| Total SO2:      | 137    |

#### In the Vineyard:

| Sandy stone   |
|---------------|
| Richter 99    |
| 12 - 17 years |
| Perold        |
| Micro Jets    |
|               |

# <u>Cultivars:</u> 25% Cabernet Franc 24% Cabernet Sauvignon 17% Merlot 17% Malbec 17% Petit Verdot

"My greatest aim when crafting wines is to bring joy and happiness to individuals. I love making wines that speak of true tradition and heritage; true to the Breedekloof and its unique people." - Ivy du Toit