

HERITAGE RANGE

Carl Everson Cape Blend 2020

CULTIVARS

35% Cabernet Sauvignon, 30% Pinotage , 26% Carignan, 9% Cinsault

NOTES FROM THE WINEMAKER

Made from the best and carefully selected grapes on the farm, this is our flagship red wine. The 2020 vintage shows lovely black current, cherry, mulberry and pepper spice aromas on the nose with a nuttiness from the barrel maturation. The structure of this wine is medium bodied, with the Carignan and Cinsault providing an elegantly fresh and zippy palate, finishing dry

PAIRS WELL WITH

Fillet of beef 1 Braai vleis 1 Lamb shank 1 Italian cuisine

OAK PHILOSOPHY

The Cabernet Sauvignon component of this blend was in new oak, but the other varieties were in 3 rd, 4 th and even older fill barrels – all 300L French oak and for a period of 18 months. After bottling the wine spends another 8 months in the bottle before being released onto the market. In the Carl Everson Range we aim for complexity, balance and elegance. So, we don't want to overpower the wine drinker with too much oak extraction and rather let the fruit be captain of the ship through plenty drinkability

WHO WAS CARL EVERSON

Carl Everson was the visionary 4th generation farmer at Opstal Estate. This wine is a tribute to him and his beloved Chevy C10.

ANALYSIS

Alcohol % (V/V)	13.4
Residual Sugar (g/l)	2.9
Total Acidity (g/l)	5.4
pH	3.6

