



VONDELING PETIT ROUGE 2010

VONDELING

(Merlot 60%, Cabernet Sauvignon 40%)

Vineyards: The Cabernet Sauvignon vineyards used for this blend are planted in a combination of well-weathered granite soils and beautiful “koffie klip” (shale) slopes. The Merlot vineyards are planted exclusively on granite-derived, South-West facing slopes.

The grapes were picked at approximately 24°B, with vibrant flavours of ripe, red fruits. Hand picking, under the watchful eye of the winemaker, ensures that only the finest fruit is delivered to the cellar.

Vinification

All grapes are bunch sorted, before being destemmed and berry sorted. During this labour intensive practice all unwanted matter, eg stems, leaves, raisins and green berries are removed.

Certain tanks were fermented as whole berries to promote a lighter, fruitier palate, while others were crushed and worked hard to promote structure and spiciness. This combination ensures a broad spectrum of fruit and spiciness on the nose and palate.

After fermentation the wine is transferred to old 300Lt French oak barrels and the skins are basket pressed. Malo-lactic fermentation takes place in barrel after which the wines are racked. The wine spends a total of 11 months in barrel, after which it is bottled.

Tasting notes

- Colour:** A ruby red colour.
- Nose:** An elegant fruit profile on the nose includes cheeky cherries, subtle raspberry and spicy black pepper.
- Palate:** All this is nicely supported by refined tannins and a soft finish. This wine is a superb companion to The Petit Blanc.
- Pairing:** Can be enjoyed at many levels, but goes exceptionally well with a traditional South African braai of wors and chops. Alternatively try a winter dish of slow-roasted, marrow-enriched oxtail casserole with fresh farm-style bread.

Technical

Analysis		Bottle Specifications	
pH	3.55	Volume	750ml
Total Acidity	5.9 g/l	Total Mass	1.2kg
Residual Sugar	3.3 g/l	Height	300mm
Alcohol	13.32 %	Diameter	81mm



* Platter 3 Star