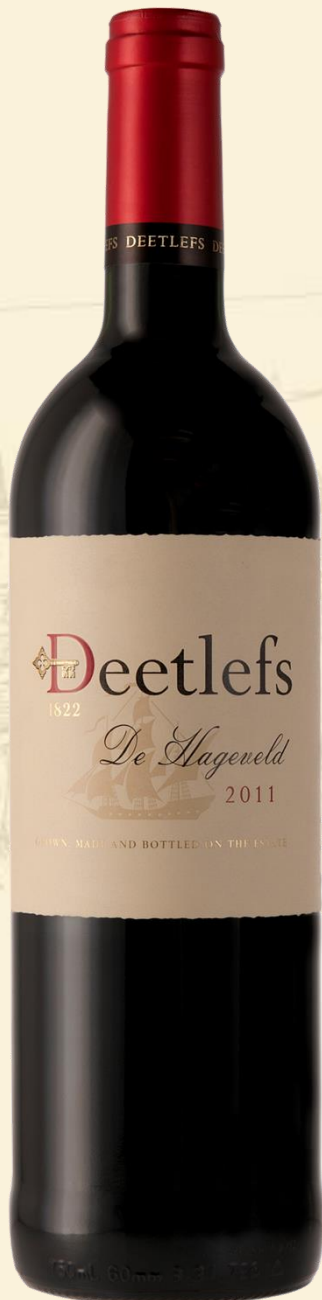


Deetlefs Estate De Hageveld Red 2011



Awards and Accolades:

International Wine and Spirits Challenge 2014 – Silver
China Wine and Spirits Awards (Best Value) 2014 – Gold

Tasting notes:

The wine has a deep dark red colour with a purple tint. On the nose you will experience a complex explosion of cherries, blackcurrant, mocha and leather. The wine reveals layers of different aromas with an amazing balance between fruit and wood. On the palate you will experience a fruity entry with pleasant cherry, raspberry, mocha and blackcurrant aromas. The wine has a full mouth feel and well-rounded tannin structure. It has a good balance with a lingering aftertaste.

Food Pairing:

The perfect food wine that will age with grace. This wine is suited to most red meat and game meat dishes. Osso Buco, Oxtail and Boeuf Bourguignon pairs very well.

Blend:

29% Merlot, 23% Pinotage, 18% Cabernet Sauvignon, 18% Malbec & 12% Shiraz

Vinification:

100% French Oak matured for 15 months. 10% new barrels and the balance were in 2nd, 3rd, 4th fill barrels for a more complex wine.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.5%
RS: 2.9 g/l

Maturation:

3 - 8 years