

Deetlefs Familie Red 2018



Tasting notes:

Dark, deep red colour. Complex wine with black berry, black current, prune, liquorice, cedar, cloves and hints of coffee bean. A Very elegant wine, with ripe refined tannins and lingering finish. Excellent balance between fruit and oak. A wine with exceptional ageing potential.

Food Pairing:

Red meats and heartier vegetable pastas.

Blend:

The emphasis with this vintage is Merlot. 55% Merlot from a very old vineyard, complimented by 36% Pinotage and 9% Malbec

Vinification:

Only grapes from the best vineyard blocks are used for this special wine. Each varietal is harvested and matured separately for at least 18 months in 300 liter French oak barrels (30% first fill, 15% third fill, 30% fourth fill and 25% in older barrels). Barrels are tasted, the best selected and the final blend is aged for a further 4 months. The dark fruit from the Merlot and fine tannins is complimented by the sweet tannins from the Pinotage and the classic elegance from the Malbec. Only 4000 bottles of this blend was bottled for this discerned individual.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.99%

RS: 4.0 g/l

Maturation:

6 - 10 years