

Deetlefs Familie Red 2019



Awards and Accolades:

New Vintage Release

Tasting notes:

This wine has a dark intense ruby red colour with scarlet rim. Different layers of fruit, including blackcurrant, cherry and plum as well as a pleasant spicy aroma. Pure fruit is backed up by the balanced oak influence.

Good weight on the middle palate with a long lingering aftertaste of intense red berry aromas with hints of mocha and spice. The tannins are soft and round with a smooth and silky finish. Once again a perfect balance between fruit and oak.

Food Pairing:

Red meats and heartier vegetable pastas.

Blend:

56% Cabernet Sauvignon, 37% Merlot, 3% Petit Verdot, 1% Mourvedré

Vinification:

Only grapes from the best vineyard blocks are used for this special wine. Each varietal is harvested and matured separately for 15 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 3 months.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.5%

RS: 3.7 g/l

Maturation:

4 – 8 years