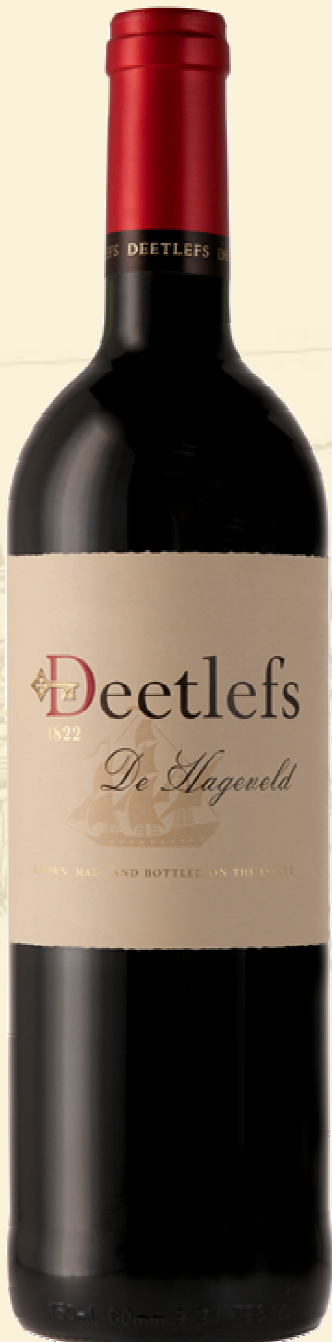


Deetlefs Estate De Hageveld Red 2012



Awards and Accolades:

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

Tasting notes:

Very deep ruby red colour. Cherries, raspberries, plums and spice with subtle lavender and rosemary undertones. Different layers of aromas with good balance between fruit and spicy oak aromas. Wine has a fruity entry with cherries, raspberries and blackcurrants. Good depth of flavours with balanced oak influence. Shows good dry but soft finish with juicy tannins on middle palate. Mouth filling tannin structure that will develop nicely with proper cellaring.

Food Pairing:

The perfect food wine which will age with grace. This wine is suited to most red meat and game meat dishes.

Blend:

45% Shiraz, 28% Merlot, 22% Pinotage & 5% Cabernet Sauvignon

Vinification:

The best grapes are selected from different vineyards. Different varieties were harvested, fermented and aged separately. Partial malolactic fermentation took place in barrels. Maturation in 100% French oak for 16 months. 30% in new wood with the difference divided into second, third and fourth fill barrels. Different coopers are selected to enhance complexity. Blending was done one month prior to bottling. Light fining and filtration prior to bottling in October 2013.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.15%
RS: 3.5 g/l

Maturation:

Excellent now, yet good development potential over the next 3 – 8 years.