

Deetlefs Estate De Hageveld Red 2017



Awards & Accolades:

95.55 (Platinum) – South African Wine Index

Tasting notes:

Wine has a dark red colour with a vibrant red rim. Sweet notes of blueberries, black and red cherries, violets, spicy Christmas cake aromas with hints of pepper and vanilla. On entry the wine is very enticing with soft rich tannins. Abundance of berry flavours with balanced vanilla and pepper nuances. A full rich flavoured wine, with an elegant finish.

Food Pairing:

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

Blend:

46% Shiraz, 46% Pinotage, 8% Mourvedre

Vinification:

Varietals harvested, fermented and matured separately. Each component picked at optimal ripeness. With both Shiraz and Mourvedre we used 15% whole bunch grapes during fermentation. Only 300 liter barrels were used during the 15 month maturation. Combination of French, American and Hungarian oak was used to add extra complexity to the blend. 23% new barrels were used to optimize fruity aromas of the wine.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.22%

RS: 3.5 g/l

Maturation:

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