



GUINEA FOWL
Cabernet Sauvignon / Merlot / Malbec / Cabernet Franc
2016

Blend:	Cabernet Sauvignon – 38 % Merlot – 30 % Malbec – 20 % Cabernet Franc – 12 %
Position in Vineyards:	Every cultivar grows on the correct position and soil conditions for optimum quality.
Average Age of Vines:	18 - 22 years
Viticulture Practice:	Trellised, summer pruning for lower yields and drip irrigation only to support quality.
Yield per Hectare:	6 - 7 tons
Time of Harvest:	Every cultivar on its own between middle of February until end of March 2016
Vinification Details:	Selected healthy full ripe grapes fermented with yeast and no sulphur, in open tanks at 28°C. Punching down and pumping over four times daily and some skin contact after fermentation was allowed. Malolactic fermentation finished with naturally in tanks.
Type & Size of Oak Barrels:	This blend matured for 12 months in 3 rd and 4 th fill French oak barrels.
When Bottled:	December 2017 with a course filtration prior to bottling.
Maturation Potential:	up to 5 years
Winemaker's Comments:	This classic blend with a good colour, shows a nice combination of dark and red fruit with dark cherry and plum more prominent. Medium bodied with good subtle oak to complement the wine. It has a good mid palate with creamy tannins ending with a fresh acidity. It is ready to enjoy now but will mature into a more complex wine. An ideal wine for better casual meals and occasions. This red blend will complement game, full flavoured red meat dishes as well as pasta and pizza.
Analysis:	Alc.: TA: pH: R.S.: 13.5 % 6.2 g/l 3.5 3.6 g/l