

SEDERT 1682 SINCE

BLAAUWKLIPPEN

STELLENBOSCH • SOUTH AFRICA

ZINFANDEL RANGE

ZINFANDEL 2017

Wine of Origin – Stellenbosch



Cultivar

Zinfandel = 100%

Preparation of wine:

Handpicked grapes were transported to the cellar and chilled overnight for processing the next morning. Two days of cold soaking enhanced the colour extraction. Fermentation commenced in French oak casks and partially in stainless steel tanks. After fermentation the wine was matured in French oak casks as well as French and Romanian oak barrels for 10 months.

Character:

Fresh cranberry with rich plum and sour cherry notes are complemented with hints of cinnamon and dark chocolate. The palate's creamy texture is supported by velvety tannins and leads to a fresh, lingering finish.

Food pairing:

The wine pairs well with venison, beef and medium ripe cheese.

Analysis:

| Alc | RS | pH | TA |
|--------|---------|------|-----|
| 13.84% | 2.8 g/l | 3.61 | 5.4 |