

# Suikerboschrand 2015

**Blend:** 40% Pinotage, 30% Shiraz, 15% Cabernet Sauvignon, 15% Merlot

**Colour:** Intense Crimson Red

**Tasting Notes:**

A voluptuous and complex Cape blend, with an abundance of ripe berry fruits, dark chocolate and cigar box aromas. The wood flavours of the carefully selected oak barrels compliment the wine beautifully and support the structure of the wine. The elegant tannins ensure a lingering aftertaste with a fresh hint of spices.

**The Harvest:**

The grapes were handpicked at optimum ripeness to ensure that the best qualities of the cultivars are represented in the final blend.

**In the Cellar:**

All components were vinified separately. The wine was fermented and aged in 100% new French oak barrels for 24 months. This wine will age well in the bottle for 8 to 10 years.

**Food Pairings:**

Best enjoyed with red meats, whether grilled, roasted or smoked as well as creamy dishes.

**Technical Analysis:**

Alcohol:	14.5 % vol
pH:	3.60
RS:	3.2 g/l
Acidity:	5.9 g/l
WO:	Stellenbosch

