

## Napier Red Medallion 2000

2007 International Wine Challenge "Commended"

A classic blend of Cabernet Sauvignon, Cabernet Franc and Merlot.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot

**winery :** Napier Winery

**winemaker :** Leon Bester

**wine of origin :**

**analysis :** alc : 14 % vol   rs : 2.7 g/l   pH : 3.36   ta : 6.4 g/l   va : 0.56 g/l   so2 : 81 mg/l   fso2 : 14 mg/l

**wooded**

**pack :** Bottle

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In June 2005 at the Fairbairn Capital Wine Show our Red Medallion 2001 Bordeaux style blend won a Gold Medal, and was awarded the Fairbairn Capital Trophy for "Discovery of the Show (Best Value)" from amongst 995 wines judged. In June 2006 at the Old Mutual Trophy Wine Show, our Red Medallion 2000 Bordeaux style blend won a gold medal.

**ageing :** All the components are made and matured separately in French oak barrels. Blending is done after about 12- 18 months, the wine then is left for another 6 months for the components to "marry".

The wine once bottled is left to lie in the underground storage cellar to mature for a further 2 years before release.

**in the cellar :** The grapes are fermented in open stainless steel tanks. Depending on the wine style, the grapes are left in the open fermenters from 8-12 days. During this period they are punched down frequently "every 4 hours if possible, again depending on the fermentation and vintage.

Pump-overs are done for better colour extraction and to keep the skin "cake"™ wet. Yeast is added to dominate the natural wild yeast and control the fermentation process. The open tanks have cooling to allow temperature control. Sugar levels are monitored and if the fermentation is dry, the juice is drained off and the grape skins are gently pressed in a basket press. The juice then goes to a closed tank. The pressed skins are later ploughed back into the ground as fertilizer. The juice undergoes natural malolactic fermentation. Once this process is completed the wine is transferred to French oak barrels for 18-24 months maturation.

### Blending

Selected presentations of each component are added together to make the different blends. All the different blends are tasted and the perfect one is selected. After a decision is made the big blend are made accordingly