

Aprilskloof Red Red Wine 2005

This is a Cape Blend with a twist! It is a perfect everyday drinking wine and was judged a Best Value wine by WINE magazine in 2007. It is soft and smooth with juicy red fruit. A perfect introduction to red wine drinking. Best drunk on a lovely summer evening with a barbeque. It has an ageing potential of up to 5 years.

This wine is now only available in 375ml bottles.

Red-Red Wine should be served around 16° C, with all meat, poultry and pasta dishes. Enjoy!!

variety : Pinotage | Pinotage, Zinfandel, Cabernet Sauvignon, Merlot, Grenache, Shiraz, Viognier, Carignan

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.76 ta : 5.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Wijnpers May / June 2008 - 4 stars

WINE magazine (South Africa) Best Value Wine Guide 2008

ageing : Good ageing potential for up to 5 years.

in the vineyard : The bushvine vineyards are west facing and the Grenache vineyard is north facing, all with maximum sunshine exposure. The soil is composed of medium depth alluvial decomposed granite, yielding around 5 tons/ha from 3350 vines/ha. The bunches and berries are small adding to the concentration of the wine.

about the harvest: The grapes are hand picked at full ripeness, cooled to 1.5° C for 24 hours and then hand sorted, destemmed and crushed.

in the cellar : Cold maceration follows the cooling of the grapes for up to 72 hours, in open top concrete fermenters. All cultivars are kept separate until blending later.

Alcoholic fermentation is induced by the addition of select yeast. The fermentation temperature is controlled and the mash is gently punched down frequently and no post alcoholic extraction is desirable. The mash is then pressed and transferred to concrete tanks for natural or induced malolactic fermentation.

After completion and biological stabilising, the wine is transferred to new and older French and American oak barrels for 12 months and is racked 2-3 times during that period. The wines are bottled unfiltered and without fining.

