

Verdun Interlude Gamay Noir 1999

Brilliant ruby red colour. Full upfront nose of treacly blackberries, mulberries and fresh rounded cassis. The palate is soft, supple and smooth with youthful rounded mulberry and blackberry flavours coupled with a fresh fruit acid backbone. Lasts well and shows some liquorice on the after taste. Drink lightly chilled on it's own or with any light meal.

variety : Gamay Noir | Blend

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.7 g/l pH : 3.65 ta : 6.0 g/l

ageing : This wine is made to be enjoyed now, but will develop for up to 3 years.

in the cellar : The wine has not been prepared in the nouveau method of maceration carbonique ie whole bunch fermentation in a pressure tank but rather in a more serious manner. Before fermentation the bunches were destalked and then sympathetically crushed with the crusher-roller spacing set wide and the grapes were then cold soaked at below 15°C for 20 hours. During fermentation an average temperature of 26°C was maintained. After fermentation a soft pressing promoted softness and up front fruit in the wine. The Gamay was bottled on the 8th December 1999, with the final blend including 4% cabernet sauvignon and 10% merlot.

