

Compadre Venancio Cape Premier Red NV

A complex wine. This blend is perfectly balanced with spicy flavours, followed by cassis and chocolate tones.

Delicious with beef roasts, oxtail and creamy pasta dishes.

variety : Cabernet Sauvignon |

winery :

winemaker : _

wine of origin :

analysis : alc : 14.5 % vol rs : 0.5 g/l pH : 3.63 ta : 5.8 g/l va : 0.77 g/l so2 : 58 mg/l fso2 : 23 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Soil: Deep, red decomposed Granite soil.

Growing Climate/Vintage Conditions: Cool ocean breeze, aspect for morning sun.

about the harvest: Date of Harvest: Mid-March to early April

Type of Harvest: Harvested by hand

in the cellar : Method: Grapes were harvested from a single vineyard at 24° Balling. Fermentation took place with pump-overs at regular intervals. Fermented dry before being pressed. Only the free-run juice was used.

Temperature: 25 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: After malolactic fermentation the wine was racked twice before it was matured in French and American oak barrels for 12 months.

