

Cordoba Crescendo 1999

The Crescendo is a wine which reflects the individuality of our terroir, and represents the very best from the Cordoba vineyards. This rich, ruby red wine is redolent of pepper and spice, striking an elegant balance between classic oak flavours and ripe berry and plum fruit. Serve with beef, mutton, venison, fowl or cheese.

variety : Cabernet Franc | Cabernet Franc, Merlot

winery : Cordoba

winemaker : Chris Keet

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.6 ta : 6.0 g/l

in the vineyard : The Cabernet Franc and Merlot grapes come from our high altitude vineyards on the slopes of the Helderberg Mountain, where the cooler temperature restrains the natural vigour of the vines. This concentrates the typical varietal flavours in our grapes. Practices such as pruning in Winter and shoot removal in Summer reduce the yields to ensure maximum ripeness, flavour and colour in our grapes. A philosophy of environmentally friendly farming results in the minimal use of fungicides, herbicides and insecticides.

about the harvest: This vintage enjoyed excellent weather conditions during the ripening period. Moderate days were followed by cool nights with adequate rain before the harvest to irrigate our dry-land vineyards. During the harvest the days were warm, sunny and dry, so the grapes were harvested in a very healthy condition.

in the cellar : The berries were very gently crushed. Two weeks maturation on the skins allowed post alcoholic fermentation to extract as much character as possible from the skins, followed by a very gentle pressing. Thereafter the wine spent 15 months maturing in carefully selected 225 French Oak barrels.

