

## BAYEDE! King Shaka Jubilee 2006

The wine has a beautiful dark, rich colour. An exceptionally complex wine with dark fruit and cloves on the nose. Full bodied, succulent and approachable. Tannins elegantly integrated.

It is recommended that this wine is decanted before being served at a maximum of 18° Celsius. This wine will complement succulent red meat dishes, leg of lamb, pot-roast, oxtail, mild beetroot cream dish, biltong soup, game birds or duck.

**variety :** Cabernet Sauvignon | 42% Cabernet Sauvignon, 39% Merlot, 16% Cabernet Franc, 3% Petit Verdot

**winery :** Bayede!

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 14.5 % vol   rs : 4.0 g/l   pH : 3.4   ta : 6.0 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

**ageing :** BAYEDE Jubilee can be enjoyed right now or be bottle matured for at least another 4 years.

**about the harvest:** All varieties of the blend were picked at optimal ripeness. Each component was harvested separately.

**in the cellar :** The components of the blend were separately vinified and then completed malolactic fermentation. Barrel selection for the blend only occurred after the 24 month ageing process in French oak - 33% new wood.

