

Viljoensdrift River Grandeur Cape Blend 2009

The significant amount of Pinotage coupled with the estate grown Shiraz marries into a union of old and new world bliss. Subdued spiciness and ripe plum flavours dominate.

Lamb and aubergine burger with caramelized red onion.

variety : Merlot | 62% Merlot, 35% Pinotage, 3% Petit Verdot

winery : Viljoensdrift Wines and Cruises

winemaker : Fred Viljoen

wine of origin : Breede River, Robertson

analysis : alc : 14.72 % vol rs : 3.4 g/l pH : 3.41 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

The Pinotage 2009 that won a Veritas Double Gold was used in this blend.

about the harvest: The grapes were harvested at 25 ° Balling and crushed into the main tank. Fermentation took place at 28° Celsius; the grapes were pressed at 5° Balling and MLF took place in the tank after which it was pumped over to barrels.

in the cellar : After fermentation the wine went into 2nd fill American and French Oak for 12 months.

