

Vondeling Petit Rouge 2008

A versatile wine our Petit Rouge wine can be enjoyed at many levels, but goes exceptionally well with a traditional South African braai of wors and chops. Alternatively try a winter dish of slow-roasted, marrow-enriched oxtail casserole with fresh farm-style bread.

variety : Merlot | 60% Merlot, 40% Cabernet Sauvignon

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin :

analysis : alc : 13.5 % vol rs : 4.9 g/l pH : 3.48 ta : 5.6 g/l

type : Red

pack : Bottle **closure :** Cork

in the cellar : All grapes are bunch sorted, before being destemmed and berry sorted. During this labour intensive practice all unwanted matter, eg stems, leaves, raisins and green berries are removed.

Certain tanks were fermented as whole berries to promote a lighter, fruitier palate, while others were crushed and worked hard to promote structure and spiciness. This combination ensures a broad spectrum of fruit and spiciness on the nose and palate.

After fermentation the wine is transferred to old 300Lt French oak barrels and the skins are basket pressed. Malo-lactic fermentation takes place in barrel after which the wines are racked. The wine spends a total of 11 months in barrel, after which it is bottled.

