

## Compadre Venancio Cape Premier Red 2011

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 | Cabernet Sauvignon, Shiraz, Merlot, Tinta Barocca

**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 **wooded**

**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.

