

Vondeling Petit Rouge 2011

An elegant fruit profile on the nose includes cheeky cherries, subtle raspberry and spicy black pepper. All this is nicely supported by refined tannins and a soft finish. This wine is a superb companion to its white namesake, The Petit Blanc.

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 : 14.0 % vol rs : 3.8 g/l pH : 3.58 ta : 6.4 g/l

type : Red

pack : Bottle **closure :** Screwcap

in the vineyard : The Cabernet Sauvignon vineyards used for this blend are planted in a combination of well-weathered granite soils and beautiful "koffie kli" (shale) slopes. The Merlot vineyards are planted exclusively on granite-derived, South-West facing slopes.

about the harvest: The grapes were picked at approximately 24°B, with vibrant flavours of ripe, red fruits. Hand picking, under the watchful eye of the winemaker, ensures that only the finest fruit is delivered to the cellar.

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.

