

## Agaat John David 2010

This is a family dream that started to materialise in 2009. My wife and I are both winemakers and it was time to create a wine that reflects our life in wine. Our mission was to produce 'one of a kind blends' that brings the different elements of the varietals together. Agaat was born and with that a tribute to my grandpa, John David, remembered for his love for his family and his quirky personality.

Enjoy with flame grilled fillet, creamy pasta or when unwinding after a long day.

**variety** : Cabernet Sauvignon | 46% Cabernet Sauvignon, 36% Pinotage, 18% Shiraz

**winery** : Truter Family Wines

**winemaker** : \_

**wine of origin** : Robertson and Bot River

**analysis** : alc : 14.38 % vol   rs : 2.34 g/l   pH : 3.4   ta : 6.2 g/l

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

**pack** : Bottle   **closure** : Cork

Old Mutual Wine Trophy 2012: Bronze medal  
Winemag.co.za: Best Value Wine Award

**about the harvest**: Each varietal was harvested by hand at 25°B.

**in the cellar** : Fermented in small open top stainless steel tanks between 25°C and 26°C for 12 days. Pump overs and punch downs were done every four hours up to 10°B to ensure optimum extraction of colour and tannins. After fermentation the fermented skins were pressed and each variety was racked into specifically selected French barrels. The wine was matured in 1st, 2nd and 3rd fill barrels for 12 months where it underwent malolactic fermentation. After maturation the wines were meticulously blended to create this exceptional wine.

