

## Windmeul The Legend 2011

A Cabernet Sauvignon based, classic Bordeaux blend. Full bodied with strong character and rich texture. This elegant blend has full flavours of blackberries and spices. The tobacco and cedar aromas contribute toward the complexity of the wine.

*Our Legend:* Theuns Briers, former Windmeul Director and Springbok wing who played test rugby for South Africa.

Any traditional South African dish is paired expectantly well with our unique wine. Especially enjoyed with red meat and hearty dishes.

**variety :** Cabernet Sauvignon | 70% Cabernet Sauvignon, 20% Petit Verdot, 10% Merlot

**winery :** Windmeul Cellar

**winemaker :** Francois van Niekerk

**wine of origin :** Paarl

**analysis :** alc : 14.72 % vol    rs : 2.3 g/l    ta : 5.6 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

2014 Platter Guide: 4 Stars

2013 Platter Guide: 4.5 Stars

2013 Michelangelo International Wine Awards - Gold

2012 Michelangelo

2012 Platter Guide: 4.5 Stars

**ageing :** Optimum 5 - 10 years

**in the vineyard :** Tons per hectare: 6 - 7

Age of vine: 14 - 18

Soil: Shale

Irrigation: Irrigated

Trellising:

Cabernet Sauvignon: 5 Wire hedge

Merlot: Bush Vine

Petit Verdot: 5 Wire hedge

**about the harvest:** Harvest dates

Cabernet Sauvignon: February 2011

Merlot: March 2011

Petit Verdot: March 2011

Degree balling at harvest: Early morning, hand harvested at 25 - 26°B

**in the cellar :** Vinification: Fermented in open fermenters. Juice Bleeding directly after crush. Combination of punch downs and pump over, every 2 - 4 hours. 26°C Fermentation temperature.

Barrel maturation: Combination of medium and medium plus toast French oak barrels. 100% New barrels, matured for 18 months.

