

Stellenbosch Vineyards Heyden's Red 2011

Deep, dark red colour. This classical blend expresses a palate which is well structured and have well integrated oak-derived aromas, complementing layers of fruit flavours such as blackcurrant, cassis, plum and ripe berry fruit. Very elegant and well structured with fine, firm tannins and a good lengthy finish.

Enjoy on its own, or served with roast beef or rack of lamb. Suitable for vegetarians but not for vegans.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 23% Merlot, 6% Cabernet Franc, 6% Petit Verdot

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen / Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 14.54 % vol rs : 3.63 g/l pH : 3.62 ta : 6.04 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Consume within the next five years.

in the vineyard : Fruit sourced from selected vineyard blocks in the Stellenbosch region.

in the cellar : Each varietal handled on its own, fermented on its skins for 12 days, cold soaking prior to fermentation for three days. Malolactic fermentation in selected French oak barrels, 25% first fill, 35% second fill and 40% third fill used. Matured in these barrels for 18 months.

