

Windmeul Reserve Cape Blend 2013

A Cape Blend is any Red Blend made up with more than 30% Pinotage. In 2008 we decided to take our Pinotage to the next level by creating the Pinotage dominating flagship of Windmeul Cellar, The Cape Blend. This wine has a deep Persian Carpet red colour. Aromas of dark berry, eucalyptus and cherries paint an image of a decadent black forest cake. A whiff of lead pencil and cigar box originating from the Cabernet Sauvignon moulds the ripe voluptuous Pinotage while the Merlot and Petit Verdot contributes to a very complex and long lasting mouth feel. The Cape Blend is a barrel selection of the best wines from each vintage made in Windmeul Cellar.

Any traditional South African dish is paired expectantly well with our unique wine. From red meat such as fillet or a steak, to 'potjiekos' and venison. Even enjoyed with Cape Malay dishes.

variety : Pinotage | 60% Pinotage, 30% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot

winery : Windmeul Cellar

winemaker : Abraham van Heerden

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 4.7 g/l ta : 5.4 g/l

type : Red **style :** Dry **taste :** Fragrant

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

2014 Michelangelo Wine Awards - Gold

2014 Veritas - Gold

2013 Platter Gude: 5 stars

2013 Absa Perold Top 10

2012 Veritas - Gold

2012 Winemaker's Choice - Diamond

2012 ABSA Perold Cape Blend Competition - Top 3

2012 Platter Guide - 4 stars

2011 Michelangelo - Grand D'Or

ageing : Optimum 5 - 10 Years.

in the vineyard : Abraham van Heerdenons per hectare: 6 - 7

Age of vine: 14 - 18

Soil: Shale

Irrigation: No irrigation

Trellising:

Pinotage: Bush Vine

Cabernet Sauvignon: 5 Wire hedge

Merlot: Bush Vine

Petit Verdot: 5 Wire hedge

about the harvest: Pinotage: 01/02/13

Cabernet Sauvignon: 24/02/13

Merlot: 26/02/13

Petit Verdot: 03/03/13

Early morning, hand harvested at 25 - 26°B.

in the cellar :

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

