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Braai Red Blend 2013

The earliest archaeological evidence of barbecue (Braai) is found in South Africa. On September 24th of each year the country celebrates Heritage Day, which in 2007 was renamed Braai4Heritage as a testament to its cultural importance in South Africa.The essence of braai is captured in this bold red blend, which displays aromas and flavors of dark berries, earth and smoke - perfect for socializing and the ideal complement to a wide range of BBQ-friendly flavors.



variety : Shiraz | 70% Shiraz, 20% Cabernet Sauvignon, 10% Grenache
winery : Cape Classics
winemaker : Bruwer Raats
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 2.91 g/l **pH :** 3.66 **ta :** 5.6 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Vineayrds: The Cabernet Sauvignon grapes derive from the Perdeberg region near Durbanville and are grown on northeast facing slopes that receive a cool influence from the Atlantic Ocean. Vines are set in soils of Oakleaf with a high clay content, which holds moisture very well. The Shiraz and Grenache grapes stem from the Darling area where vines sit 328 feet above sea level on southwest slopes. The Grenache grapes are mostly grown in granite and Glenrosa soils while the 15-year-old Shiraz vines have a more washed out soil that is comprised of red and yellow layered Oakleaf.

Vintage: Cool air from the Atlantic dominates the climate, particularly on the southwest slopes. 2013 saw winter rains that were well above average with ample cold spells which
allowed for exceptional quality grapes. Flowering and ripening progressed smoothly resulting in larger than normal crops, all of which were still excellent.

about the harvest: The varietals were all picked in the early morning hours.

in the cellar : The Cabernet was fermented on the skins with both aeration and pumpover to improve extraction. Malolactic fermention followed by 18 - 24 months of aging took place in 20% new and 80% 2nd and 3rd fill 300 liter French oak barrels. The Shiraz and Grenache grapes were hand pressed in fractions and whole berry fermented, each going thorugh the malolactic
fermention separately. Aging took place for 12 months in 2nd and 3rd fill barrels before blending.