

KWV The Perold Tributum 2012

This elegant and distinguished Cape Blend shows layers of bright red fruit, red berry and marmalade with hints of white chocolate. On the palate the elegant structure can be attributed to silky soft and well integrated tannins. The finish lingers to a velvety conclusion.

This wine can be savoured on its own or with a variety of slow roasted meats such as lamb or venison, South African potjies (stews cooked on open fire) or Cape Malay curries.

variety : Pinotage | 38% Pinotage, 35% Cabernet Sauvignon, 17% Shiraz, 5% Petit Verdot, 5% Petit Shiraz

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal Region

analysis : alc : 14.39 % vol rs : 2.81 g/l pH : 3.52 ta : 5.89 g/l

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

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

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ageing : Enjoy now or cellar for eight to ten years from vintage.

in the vineyard :

Vineyards

43% Stellenbosch, 26% Darling, 12% Paarl, 5% Swartland, 5% Wellington, 9% Coastal

Vintage conditions

The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

in the cellar : This wine is a blend of varieties from regions and sites that have consistently produced wines of outstanding quality and style. In making the Perold Tributum we have set out to produce a wine that over time will become recognized as the benchmark for ultra-premium wine in South Africa. The selection of only the best varieties, regions and sites are therefore considered.

These bunches were hand picked and sorted, which ensured only the best of each varietal went into the blend. After fermentation, the most promising wines of each varietal were chosen to mature further in barrel. After 12 months the best wines were selected to mature for a further six months. This wine is truly about selecting the best of the best.

Our winemaking focuses on balanced structure, concentration and finesse. We utilize a combination of whole berry fermentation, gentle pump-overs and air bag presses to ensure we capture all of these flavours, with Pinotage taking priority.

Maturation

A 90% portion of the wine was matured in French oak barrels and 10% in American oak, for 18 months. A total 70% of the barrels were first-fill.

Total production: 2 690L

Bottling date: January 2014

