

Raoul's Red 2012

A mixture of mulberry and cherry fruit flavours on the palate, with spice and soft tannins giving the wine good freshness.

This wine will go well with roasted red meat, lamb, game, quail, cold meats and Carpaccio. Try a beetroot glazed ostrich dish to enhance both fruit and spiciness, or paprika flavoured chorizo to mirror the smoky, spicy Tinta Barocca flavours.

variety : Tinta Barocca | Tinta Barocca based blend with Merlot and a touch of Cabernet franc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 14 % vol rs : 1.5 g/l pH : 3.70 ta : 5.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : 8 - 10 years

in the vineyard :

This is an eccentric and warm-hearted red blend. A brilliant winter warmer and can be served slightly chilled during the summer months. Made from old and low yielding vineyards, the fruit displays excellent character and complexity. A Tinta Barocca based blend, softened with Petit Verdot , Merlot and spiced up with a touch of Shiraz, at the end of a hard day, it doesn't get much better than this!

Vineyard age: Between 12 and 40 years

Yield: Between 4 and 9 tons/ha

Vintage conditions: Slow ripening due to cooler and less variation in temperature resulted in better balance.

about the harvest: Vineyard age: Between 12 and 40 years

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Balling at Harvest 22° - 24° Balling

in the cellar :

Grapes were harvested and crushed into open concrete fermenters, inoculated with yeast and fermented at a relatively cool temperature (23 – 27°C). Regular punch downs were done to extract colour, flavour and tannin from the different grapes. After primary fermentation the grapes were pressed into concrete tanks where malolactic fermentation softened the acid. A portion of the final blend was taken to barrels for 12 months to add secondary oak flavours.

Maturation: 50 % of the blend was matured for 12 months in 2nd and 3rd fill French and American oak barrels. The rest was kept in tank for 12 months.

