

## Stellenbosch Vineyards Heyden's Red 2013

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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.

This wine will pair well with most red meats and is an ideal match for roast beef and rack of lamb. Serve at a cool room temperature. Suitable for vegetarians but not for vegans.

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

**winery :** Stellenbosch Vineyards

**winemaker :** Bernard Claassen and Abraham de Villiers

**wine of origin :** Stellenbosch

**analysis :** alc : 14.72 % vol   rs : 2.09 g/l   pH : 3.53   ta : 5.51 g/l

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

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

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### ageing :

The wine is ready to drink now but will mature further for 7 years.

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

### in the vineyard :

Fruit sourced from selected vineyard blocks in the Stellenbosch region.

Viticulturist: Francois de Villiers

### about the harvest:

Hand-picked and only the best fruit is selected in the vineyards.

### 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 24 months.

