

The Flagship Petit Verdot 2010

Well concentrated with a deep red colour and notes of wildflowers, vanilla and sweet plums. The palate is juicy, rich and velvety with subtle undertones of sweet spice and plums, which finished with hint of dark chocolate.

The wine is suited with roast beef, oxtail or rack of lamb.

variety : Petit Verdot | 100% Petit Verdot

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen

wine of origin : Coastal Region

analysis : alc : 14.93 % vol rs : 2.28 g/l pH : 3.68 ta : 6.52 g/l

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

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

ageing :

The wine would be great to enjoy now, but could be cellared for up to ten years.

in the vineyard :

Vineyard yield: 7 tons/ha

Type of climate: Mediterranean

The vineyard, in the Darling area, was specially selected for its unique terroir and its ability to produce grapes with intense fruit and body.

about the harvest:

The grapes were handpicked in March 2010.

in the cellar :

The grapes were fermented in stainless steel tanks for 10 days. Cold soaking for 3 days prior to fermentation and 3 days post maturation followed, on the skins. The wine was aged in 300 litre French oak barrels for 42 months (80% first and 20% second fill). The wine was lightly filtered before bottling.

