

Raoul's Constable House Red Blend 2013

A Shiraz Cabernet Sauvignon blend with loads of flavour and soft tannins.

Spicy red meat, grilled pork or roasted lamb. Game such as springbok, ostrich, rabbit and venison, spices such as cumin and coriander enhanced the natural spice of this Shiraz.

variety : Shiraz | 61% Shiraz, 39% Cabernet Sauvignon

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 14.1 % vol rs : 3.3 g/l pH : 3.57 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 : 2013 was a cooler vintage with a nice balanced yield and very healthy grapes.

Vineyard age: Between 10-17 years

Yield: 6 tons/ha

about the harvest: Picked and vinified separately.

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.

