

Versus Red 2013

A sweet, ripe red fruit nose with hints of cassis, coffee and chocolate on the palate.

This well-structured blend pairs perfectly with rich roasted meats such as prime rib or with smoky, grilled vegetables.

variety : Ruby Cabernet | 50% Ruby Cabernet, 30% Shiraz, 20% Cinsuat

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.5 g/l pH : 3.5 ta : 5.4 g/l

type : Red **style :** Sweet **body :** Soft **taste :** Fruity **wooded**

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

ageing : Drink now or within two years.

in the vineyard : Combinations of trellised and bush vines were used from all the different regions of Stellenbosch. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine.

about the harvest: The grapes are harvested very ripe.

in the cellar : The grapes were fermented cool to retain soft fruit character. Pressed before dryness to retain soft tannins and natural fresh fruit flavours.

