

Paradyskloof Red Blend 2015

A light easy drinking red wine with aromas of blue berries, raspberries and cherries on the palate and a wonderful lingering aroma of white pepper on the aftertaste.

Pasta, fish like salmon or kingklip, pork dishes and cold meats.

variety : Blend - Red | 56% Grenache, 24% Mourvèdre, 20% Shiraz

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 14.13 % vol rs : 2.8 g/l pH : 3.39 ta : 6.5 g/l va : 0.59 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity **wooded**

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

ageing :

3-4 years

in the cellar :

Fermentation takes place in closed tanks of 9 000l where pump overs are done once a day. The wine stays in contact with the skins for between 5 and 6 days. Skins are pressed before wine has finished alcoholic fermentation. Alcoholic and malolactic fermentation is completed in the barrels. Blending of the different varietals takes place a few months before bottling.



Vriesenhof Vineyards

Stellenbosch

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