

## Jacaranda Cuvee Rouge 2014

Enjoy between 16-18°C. Beautiful, rich Bordeaux-style blend. Intense berry flavours and juicy tannins, hints of chocolate and mint. Just a touch of oak, fresh and fruity, yet lots of depth and a lingering finish.

Pairs very well with red meat dishes and red wine based tomato sauces. Very good match with Italian dishes.

**variety :** Blend - Red | 30% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc, 10% Petit Verdot, 10% Malbec

**winery :** Jacaranda Wine & Guest Farm

**winemaker :** .

**wine of origin :** Wellington

**analysis :** alc : 14.0 % vol rs : 2.9 g/l pH : 3.62 ta : 5.28 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**

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

**in the vineyard :** Wine of Origin Wellington. Wellington has become independent from Paarl and is now a separate district. Granite soils and Mediterranean climate. Low yields of 6-8 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean.

**about the harvest:** The grapes are hand-harvested in the early morning hours when the temperatures are still low. The growing season was marked by rainy conditions early, which led to higher-than-usual disease pressures. The growing season also ran late, and many varieties ripened at or near the same time, putting stress on wineries where space is a premium. The steady breezes in Wellington helped to keep the grapes healthy after the rains

**in the cellar :** Temperature-controlled fermentation in stainless steel tanks. The Cabernet Sauvignon and Merlot portion were matured for three months on French oak staves.

