

## Val du Charron Aphaea Red Cellermaster's Reserve APHAEA 2016

An intensely dark ruby red blend of the finest in reserve grapes, offering a smooth, rich taste profile that features ripe, dense blackberry, with notes of chocolate and rich raspberry and a hint of wild strawberry, for a lush and juicy palate experience. A creamy molten blueberry provides a splendid, lingering aroma, for a harmonious finish.

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 8% Shiraz, 6% Mourvedre, 1% Grenache:

**winery :** Val du Charron Wine & Leisure Estate

**winemaker :** Bertus Fourie

**wine of origin :** Western Cape

**analysis :** alc : 13.94 % vol    rs : 31.5 g/l    pH : 3.62    ta : 5.4 g/l

**type :** Red

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

**in the vineyard :** Each individual cultivar was treated separately to emphasize their unique characteristics. All varieties underwent alcoholic fermentation in stainless steel tanks inoculated with specific yeast strains to reflect the terroir and the grapes' natural fruitiness. Pumped and punched down for greater extraction and concentration, the wines then went through malolactic fermentation in flex tanks with oak staves – all top quality French and American oak. After maturation, the components were carefully blended and bottled to create an easy drinking, accessible red table wine.

**in the cellar :** Each individual cultivar was treated separately to emphasize their unique characteristics. All varieties underwent alcoholic fermentation in stainless steel tanks inoculated with specific yeast strains to reflect the terroir and the grapes' natural fruitiness. Pumped and punched down for greater extraction and concentration, the wines then went through malolactic fermentation in flex tanks with oak staves - all top quality French and American oak. After maturation, the components were carefully blended and bottled to create an easy drinking, accessible red table wine.

