

The Flagship Petit Verdot 2012

This deep ruby-hued wine offers intense dark cherry and blackcurrant flavours with great fruit purity. It has refreshing acidity and rich, complex savoury support. The palate is rich and juicy with upfront fruit sweetness. The angular tannin structure is well integrated and complements the intense, lingering finish.

The wine is suited with roast beef, oxtail or rack of lamb.

variety : Petit Verdot | 100% Petit Verdot

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen

wine of origin : Coastal Region

analysis : alc : 13.90 % vol rs : 1.74 g/l pH : 3.54 ta : 6.46 g/l

type : Red **style :** Dry **wooded**

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

ageing : The wine would be great to enjoy now, but could be cellared for up to ten years.

in the vineyard : Vineyard yield: 7 tons/ha

Type of climate: Mediterranean

The vineyard, in the Darling area, was specially selected for its unique terroir and its ability to produce grapes with intense fruit and body.

about the harvest: The grapes were handpicked in March

in the cellar : The grapes were fermented in stainless steel tanks for 10 days. Cold soaking for 3 days prior to fermentation and 3 days post maturation followed, on the skins. The wine was aged in 300 litre French oak barrels for 42 months (80% first and 20% second fill). The wine was lightly filtered before bottling. Cooler weather delayed the start of the harvest by about two weeks and the last grapes were crushed two to three weeks later than usual.

