

Elgin Vintners Agama 2011

Attractive bright garnet in colour. The nose leads with blueberries, black currants and tart red plums. A poised entry of inky blueberries and a cool mouthfeel supported by some spice, cedar and black pepper on the back palate lend this wine grace and elegance. All in all a classic blend, well supported in every facet. This 2011 Elgin Vintners Agama displays the very best characteristics of each of the contributing varieties and will have Bordeaux lovers reaching to refill their glass.

variety : Cabernet Sauvignon | 61% Cabernet Sauvignon 31% Merlot, 8% Malbec

winery : Elgin Vintners

winemaker : Martin Meinert

wine of origin : Elgin

analysis : alc : 13.23 % vol rs : 2.7 g/l pH : 3.56 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full

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

Agama, named for the lizard, prevalent in the indigenous fynbos vegetation adjacent to the Eikenhof vineyards, is a blend of 61% Cabernet Sauvignon and 31% Merlot and 8% Malbec.

in the vineyard : Viticulture

The Elgin Valley has been identified as one of South Africa's premium wine growing areas. The high altitude, proximity to the sea and cool summers translate into wines that are fruit driven yet complimented by harmonious fruit and wood tannins and display both balance and elegance. The Cabernet Sauvignon grapes come from Eikenhof Farm, the Merlot from Blaukrans and Eikenhof Farms and the Malbec from Wallovale Vineyards. Eikenhof is proudly a BWI Champion farm.

about the harvest: Harvest Dates : Malbec 15th March 2011

Cabernet Sauvignon 28th March 2011

Merlot (Blaukrans) 22nd March 2011

Merlot (Eikenhof) 14th March 2011

in the cellar :

These grapes were vinified by Martin Meinert in his Devon Crest Winery, Stellenbosch.

The Cabernet Sauvignon and Merlot grapes were harvested and vinified separately but followed similar vinification regimes; namely, a 4 day cold soak, 8 - 10 days in open fermenters and a further 7 days on the skins prior to pressing. Racked to barrel and MLF induced. Yeast strain WE372. The wine spent 24 months in 225 lit French oak barriques and once blended harmonized in tank for a further 12 months before it received an egg white fining and bottling on 12th June 2014.

Packaging

Claret Bottle number 438

Cork closure

Barcode 6009 8144 3007-6 (per bottle)

Barcode 16009 8144 3010-3 (per 6 bottle case)

3819 lit / 848 cases (6 x 750ml) produced.

