

Opstal Carl Everson Cape Blend 2017

The 2017 vintage shows lovely blackcurrent, cherry, mulberry and pepper spice aromas on the nose with a nuttiness from the barrel maturation. The structure of this wine is medium bodied, with the Carignan and Cinsault providing an elegantly fresh and zippy palate, finishing dry.

Fillet of beef, Braai vleis, Lamb shank and Italian cuisine.

variety : Pinotage | 30% Pinotage; 30% Cabernet Sauvignon; 27% Carignan; 13% Cinsault

winery : Opstal Estate

winemaker : -

wine of origin :

analysis : **alc** : 13.6 % vol **rs** : 3.5 g/l **pH** : 3.5 **ta** : 5.6 g/l

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

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

Carl Everson was the visionary 4th generation farmer at Opstal Estate. This wine is a tribute to him and his beloved Chevy C10.

in the cellar : The Cabernet Sauvignon component of this blend was in new oak, but the other varieties were in 3rd, 4th and even older fill barrels - all 300L French oak and for a period of 20 months. After bottling the wine spends another 8 months in the bottle before being released onto the market. In the Carl Everson Range we aim for complexity, balance and elegance. So, we don't want to overpower the wine drinker with too much oak extraction and rather let the fruit be captain of the ship through plenty drinkability.