

1659 Classic Red NV

Nose: Deep and ripe dark fruit aromas with subtle undertones of spice and vanilla.

Palate: The wine shows lovely aromas of violet and berries, giving it a pleasant fruit pastille character. The palate is soft, with a bit of sweetness in the finish and flavours of raspberry, plums and delicate spice.

Pairs well with shellfish, a beautiful Filet Mignon and very welcome at any Dinner Party.

variety : Pinotage | 59% Pinotage, 19% Shiraz, 9% Ruby Cabernet, 7% Cabernet Sauvignon, 6% Merlot

winery : 1659

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 8.1 g/l pH : 3.51 ta : 5.6 g/l

type : Red **style** : Dry **taste** : Fruity

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

2024 Ultra Value Wine Challenge - Double Gold - 94/100 Points

Wine Style: Medium-bodied and fruit-driven.

in the vineyard : Grapes came from Perdeberg in Agter-Paarl, Wellington and Franschoek region.

in the cellar : Standard fermentation with selective yeast allowed, accompanied by pump-overs and punch-downs at optimum temperatures. Extended skin maceration. Pressed and post-fermentation malolactic.



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