

Wellington Wines La Cave Cape Blend 2016

Expect bright red fruit and black cherry aromas along with dark chocolate and woody vanilla pods on the nose. A round and full-bodied palate of wood spice and concentrated dried cranberries is supported by firm, broad tannins and balanced acidity. The definition of a rene Cape Blend.

This wine compliments wild meat like springbok llets very well. Other dishes like bobotie and lamb curry as the wine has a good structure full of aromas.

variety : Pinotage | 60% Pinotage, 30% Cabernet Sauvignon, 10% Merlot

winery : Wellington Wines

winemaker : Wellington Wines Winemaking Team

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.5 ta : 5.6 g/l

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

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

Our flagship range celebrates the early years of winemaking when wines were stored in caves during maturation and the recent discovery of a series of caves below our very own cellar. The grapes for the wines are meticulously hand-selected from the very best vineyard blocks and we gently handle the grapes in the cellar with minimal disruption. The range consists of a Chenin Blanc, Cabernet Sauvignon, Pinotage, Cape Blend and Shiraz, with our red wines matured in small first-fill French oak barrels before being bottled.

about the harvest: The grapes were picked at optimum maturity.

in the cellar : Grapes were fermented dry on the skins at 24 to 26 degrees Celsius to retail fruit. Thereafter free run portions were placed in stainless steel tanks to undergo full malolactic fermentation. After malolactic fermentation SO2 adjustments were made and the wine was racked to a combination of new and second II oak barrels for 14 months. A combination of American and French oak was used.

