

Wellington Wines La Cave Cape Blend 2017

Inviting with bright, ripe fruit and black cherry, dark chocolate and woody vanilla pods unravel on the nose. The palate is full-bodied with luscious red berry fruit, concentrated dried cranberries and wood spice supported by firm, broad tannins and a well-balanced acidity. The definition of a refined Cape Blend.

This wine compliments wild meat like springbok fillets 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 : 4.1 g/l pH : 3.61 ta : 5.7 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 harvested at optimal condition.

in the cellar : The grapes were matured separately for eight months. The best oak casks were selected to make up the final blend and spent an additional 10 months in wood for a further maturation period before bottled.

