

Verdun Interlude Gamay Noir 1998

This wine shows a mulberry, fresh, red berry fruit bouquet. It is a medium to light bodied red with low tannins and a typical sweet sensation on the palate. The wine is best enjoyed slightly chilled, at about 12Â°C, at lunchtime, on a picnic or on a summers evening. It complements game, a traditional braai, any light meals and can be enjoyed on its own. The wine has a maturation potential of three years however it was made to be enjoyed early.

variety : Gamay Noir | Gamay Noir

winery : Asara Wine Estate and Hotel

winemaker : Marius Lategan

wine of origin :

analysis : alc : 11.5 % vol rs : 2.4 g/l pH : 3.6 ta : 5.75 g/l

ageing : 2 - 3 Years

in the cellar : Our Gamay continues to be a success in its consistency to provide a fruity, easily accessible red wine. Its unique characteristics, versatile composition, drinkability and scarcity as a varietal all assist in ensuring the Verdun Interlude Gamay Noir has an entrenched position on South Africas wine-map.

Berries were tasted on the vine to ascertain the stage at which the mulberry flavours were most prominent, only then did harvesting commence. The berries were handled sympathetically in the cellar to promote softness and upfront fruit. Secondary fermentation was then induced. At blending 7.5% Cabernet Sauvignon and 7.5% Merlot was added to complement the final product.

