

Anglo American Mill Race Red 1998

The colour is youthful ruby, clear and bright. The nose shows very attractive plummy, ripe berry and wood vanilla flavours. The entry into the mouth is soft and seductive, the aftertaste long and satisfying with big but soft and dry tannins.

Serve at 16-18C with red meat, stews or enjoy on its own.

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 44% Merlot, 8% Cabernet Franc

winery :

winemaker :

wine of origin :

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.58 ta : 5.7 g/l

type : Red

ageing : Can be enjoyed now, but will reward further maturation over the next 4-6 years.

in the cellar : Composition:

The Mill Race Red is a blend of the major red Bordeaux grapes, namely:

Cabernet Sauvignon 48%

Merlot 44%

Cabernet Franc 8%

Vineyard:

100% Vergelegen produce, the Vineyards are located on the warmer sites of the farm on a variety of soils. The vineyards are all dry land.

Winemaking:

Crushing and destemming are followed by a 24 - 72 hr soak at 15°C. The mash is then inoculated with selected cultured yeasts and fermented at 28-32°C for 4-5 days.

Malolactic fermentation takes place in barrel/tank and is followed by 14 months in small oak (30% new).