

Canetsfontein Organic 1781 Bordeaux Blend 2023

Youthful fresh mélange of berries a little licorice, spice, elegant varietal flavours dark bright rim with purple hue. Balanced. Dark cherry. Black pepper. Red fruit and spice.

Venison, lamb and try salmon and this wine will complement an array of Italian pastas dishes. Serving temperature 14 -16°C for the best results in summer. Winter at 18°C

variety : Blend - Red |

winery : Canetsfontein

winemaker : Frank Meaker

wine of origin : Western Cape

analysis : alc : 13.8 % vol rs : 3 g/l pH : 3.7 ta : 5.97 g/l

type : Red **style :** Dry **body :** Medium

pack : 0 **size :** 750ml **closure :** 0

ageing : Maturation potential: 5 Years

in the cellar : The grapes were handpicked during the month of March 2023. After destemming the berries were transferred into open stainless-steel tanks, cooled down and cold soaked for 2 days. Specially selected French yeast was used for fermentation and the grapes were punched down 3 times per day, till fermented dry. After fermentation the skins were pressed with a basket press and all the juice was transferred to stainless-steel tanks to settle and eventually to oak barrels for maturation.

