

Webersburg Bastiaan Blend 2018

Ruby garnet in colour. The wine shows nuances of tea-leaf and mint on a spicy nose. Palate is medium and smooth with a leathery note followed through onto a juicy red berry finish. The wine is well developed, but still youthful and very elegant. The finish is juicy and smooth with lingering flavours of red berry bliss. Soft and linear tannin structure with fine oak nuances towards a bold vibrant finish. A true expression of our exceptional Helderberg Cabernet Sauvignon and Webersburg Heritage.

Webersburg blend is the perfect wine to enjoy with foods such as oxtail, beef stews, cooked lamb shank, and will complement many other dishes.

variety : Blend - Red | 46% Sauvignon, 39% Merlot, 15% Petit Verdot

winery : Webersburg Wine Estate

winemaker : The winemaking team

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.49 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

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

The 2018 vintage produced small grape berries due to the drought that resulted in intense colour with soft, well integrated tannins and exceptional quality. The wine is a ripe fruit-driven vintage and can be enjoyed now or aged for later enjoyment.

in the vineyard : You will notice we only use three out of the total of five varietals of a normal Bordeaux to produce our unique style of blend. The blend expresses a true reflection of the quality of our Stellenbosch vineyards. The predominant soil types in this region comprise of decomposed shale, but also contain decomposed granite in certain areas that adds earthiness and minerality to our wines. The annual rainfall in Stellenbosch is around 673mm per annum.

in the cellar : All the Vinification is done separately, so that the varieties develop their own characteristics individually. Only prior to bottling are they all blended to produce this elegantly smooth Bordeaux-style blend.

A selection of French Oak Barrels was chosen for their complexity, aromatics, and fruit compatibility. This wine spent 24 months in 300 litre French Oak barrels, of which 70% were new, the rest were divided into 2nd and 3rd Fill French Oak Barrels.



Webersburg Wine Estate

Stellenbosch

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