

## Clairvaux Sandberg Purple 2002

A full-bodied wine with purple rim blended from the most pleasant, easy drinking red wines in our cellar.

**variety :** Pinotage | 50% Pinotage, 40% Ruby Cabernet, 10% Merlot

**winery :** Clairvaux Family Wines

**winemaker :** Pieter van Aarde

**wine of origin :** Breede River

**analysis :** alc : 13.83 % vol rs : 2.61 g/l pH : 1.8 ta : 5.3 g/l

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

**pack :** Bottle

Veritas 2003 - Bronze

**in the vineyard :** All our red varieties are green picked in January prior to harvesting. Irrigation is controlled by viticulturists and neutron sensors to produce concentrated wines.

**in the cellar :** Harvested fruity reds are macerated for 24 hours at 15°C. Alcohol fermentation for 10 days at 25°C - 28°C. Malolactic fermentation for 20 days at 20°C - 25°C. French staves on Pinotage during Malolactic fermentation. Pinotage for plum flavours. Ruby Cabernet for purple colour and blackberry flavours. Merlot for sweet strawberry taste.

