

Goue Vallei Classique Rouge

2001 Vintage - The South African Trophy Wine Show 2002 - Bronze

Wine Magazine Wine Club 2002 - 3 stars

Air France Classic Trophy 2001 - Silver

3 Stars by John Platter

Highly rated by Wine of the Month Club

Highly rated by Fair Trade organization of Netherland

A blended light-bodied red wine in an easy drinkable style with berry flavours. An unwooded dry red wine with a rich, ruby colour. The wine has complex flavours, yet it is smooth and round, a light bodied wine made for easy drinking. Enjoy within two years with pasta, poultry and cheese.



variety : |

winery :

winemaker : Johan Delpont

wine of origin : Olifantsrivier

analysis : alc : 14.5 % vol rs : 1.90 g/l pH : 3.58 ta : 5.30 g/l

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in the vineyard : The grapes of this blend are grown at different areas on various altitudes for complexity in the wine.

in the cellar : Blend of Tinta Barocca 19%, Ruby Cabernet 46%, Pinotage 10%, Cabernet Sauvignon 14% and Cinsaut 11%.

Fermentation was allowed on skins until fermentation was completed. The wine was drained from the skins and later blended with the pressed wine. Fermentation was done under controlled conditions at 25 C for six days. The wine underwent malolactic fermentation after which the different varieties were blended together. This wine is not aged in wood, to maintain the fresh easy-drinking taste.