

Escape Red 2002

A nose of raspberry/strawberry jam, cinnamon and minty chocolate. Soft tannins with juicy fruit that ends in a pleasant dry finish.

Serve at 19Â°C. An everyday social red that can be enjoyed with roast pork, roast duck, Prosciutto ham.

variety : Ruby Cabernet | 52.5% Ruby Cabernet, 26.3%Cinsaut, 18% Shiraz, 3.2% Pinotage

winery :

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 3.6 g/l pH : 3.66 ta : 5.9 g/l so2 : 125 mg/l fso2 : 49 mg/l

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

pack : Bottle

ageing : Drinking well now, but will benefit from two to three years bottle maturation.

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Malmesbury Shale

Age of vines: 10 - 15 years

Trellising: Bush Vine

Vine Density: Various

Irrigation: Yes, only overhead sprinklers when needed.

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 27Â°C. The concept of minimal handling was adopted; once the grapes reached the cellar, traditional gravity flow, minimal pumping and minimal filtration methods ensured that the wines remained packed with fruit flavours, and is as natural as intended. The wine was racked twice and only lightly filtered before being bottled. 15% of the blend was matured for 12 months in 225l French Oak Barrels.

