

GRAND CLASSIQUE 2011

The name Bordeaux derives from the French *au bord de l'eau* which means "along the waters". Bordeaux red wine is typically Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Carmenère are also allowed. The phrase, which seems to have originated with British wine merchants in the 19th Century, relates as much to wines made from the blend as to the grape-variety combination itself. Far from being an officially defined or legal term.

Our Grand Classique is a blend of the five noble grapes: Cabernet Sauvignon, Malbec, Merlot, Petit Verdot and Cabernet Franc. Giving you a good depth of colour, soft, round and showing some nice body. These wines often have great fruit concentration, softer tannins and are long-lived.

The Grand Classique varieties are from selected vineyard sites - handpicked, crushed, macerated, fermented and aged in French Oak Barrels separately. This way each variety enhances its character to bring this blend to its best.



Appellation	Paarl
Varieties	Cabernet Sauvignon 42% Petit Verdot 24% Merlot 12% Malbec 11% Cabernet Franc 11%
Harvest Date	February & March 2011
Analysis	Alc: 14.5% R.S 2.5 T.A 6.2g/l pH 3.55
Fermentation	3-4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins
Ageing	18 months: 40% new French oak (225 litre) and 60% second fill French oak (225 litre)
Bottling Date	August, 2012
Optimum Drinkability	2014 to 2021
Enjoy With	Our favourite pairing at the moment is pan seared Venison Loin with potato rosti, pomegranate jus, bacon panna cotta and squash puree
Winemaker's Note	Our 2011 Grand Classique is a true Bordeaux blend which exhibits ruby-garnet with a dark hue to the eye; well integrated blackberry fruits with slight hints of cedar and eucalyptus. The ripe and concentrated briary fruit, flavours on the palate of this rich and well balanced medium to full bodied wine has a long finish which is balanced by fine tannins and a harmonious acidity. The ideal red wine to lie down in your cellar for up to 10 years whereby you will be richly rewarded.