

GRAND CLASSIQUE 2012

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 50% Malbec 20% Merlot 13% Petit Verdot 9% Cabernet Franc 8%
Harvest Date	February & March 2012
Analysis	Alc: 14.5% R.S 2.1 T.A 5.8g/l pH 3.58
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	October, 2014
Optimum Drinkability	2015 to 2022
Enjoy With	beef sirloin, oxtail and smoked bone marrow croquette, celeriac puree, poached pear, celeriac and hazelnut dressing
Winemaker's Note	This complex yet elegant wine has a vibrant dark red colour with hints of a light plum skin; the nose exhibits dark fruits and some Christmas cake characters. It is smooth and supple on the palate with ripe, medium-full tannins; the wonderfully concentrated flavours exhibit ripe, plummy black fruits, some clove, cinnamon and notes of roasted coffee bean and mint. It has a lingering persistent medium finish.