

GRAND CLASSIQUE 2015

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 28% Merlot 22% Petit Verdot 18% Malbec 22% Cabernet Franc 17%
Harvest Date	February & March 2015
Analysis	Alc: 14.34% R.S 2.3 T.A 6.0g/l pH 3.57
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: 30% new French oak (225 litre) , 40% second fill and 30% third fill French oak (225 litre)
Bottling Date	September, 2017
Optimum Drinkability	2017 to 2026
Enjoy With	Beef sirloin, oxtail and smoked bone marrow croquette, celeriac puree, poached pear, celeriac and hazelnut dressing
Winemaker's Note	<p>Intense bright red with a dark purple hue in the glass; the 2015 Grand Classique displays integrated cassis and blackberry fruits with hints of cinnamon and spice on the nose.</p> <p>It exhibits ripe and concentrated briary fruit with cherry and chocolate flavours on the palate. It has a long finish, balanced by fine tannins, a rich texture and subtle acidity.</p> <p>It is the ideal red wine to lie down in your cellar for up to 10 years, whereby you will be richly rewarded.</p>