



AFRICAN QUEEN OF SPRINGFONTEIN RED 2016

The different varieties were vinified separately in small fermenters with regular punch down to extract colour, aroma and soft tannin. After fermentation all four varieties were pressed to barriques separately for malolactic fermentation, and then matured in 3rd and 4th fill barriques for 16 months.



Cultivar	48 % Pinotage, 29% Merlot, 9% Cabernet Sauvignon, 9% Shiraz, 4% Petit Verdot, 1% Grenache
Soil	Coastal limestone, Sandstone and shale
Rootstock	Richter 99
Vines planted	Sourced from vineyards in Walker Bay and Stellenbosch
Harvest Date	Pinotage 23.02.2016, Merlot 10.03.2016, Cabernet Sauvignon 19.03.2016, Shiraz 20.02.2016, Petit Verdot 31.03.2016
Average Yield	41 hl/ha
Fermentation	8 - 14 days fermentation on skins in small open fermenters with regular punch down.
Bottling Date	08.10.2018
Production	1,500 bottles
Alcohol	14 %
pH	3.57
Residual Sugar	2.9 g/l
Total Acid	5.8 g/l
Total Extract	28.20 g/l



Classic blend, full bodied with liquorish, red fruit and spicy notes. Well integrated tannins and elegant finish.