

RESERVE 1998

MONT FLEUR VINEYARD

This blended wine best reflects our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. Soil deep red Hutton type. The best barrels were selected with the following components:

Cabernet Sauvignon 44%

4 yr old vines on 5 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock.

Merlot 37%

10 yr old vines on 4 wire vertical trellis. Clone MO192 on R99 rootstock

Shiraz 13%

3 yr old vines on 5 wire vert. trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock.

Cabernet Franc 6%

4yr old vines on 5 wire vertical trellis. Clone CF1D on 101-14 rootstock.

VINTAGE CONDITIONS

A hot, dry summer. The harvest was early with very ripe, healthy grapes producing big wines with high alcohols. Harvest date : 14 / 2 / 98 - 27 / 2 / 98

PRODUCTION

Handpicking into 20 kg lug boxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous **natural yeast** fermentation @ max. temp. 30°C - 33°C. Time on skins 10 - 14 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wines undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 21 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was lightly fined with fresh egg whites before bottling **unfiltered** by hand on the property. Bottling date: 11 / 11 / 99. Production: **495 magnums** only

TASTING NOTES

Impressive deep red / purple colour. Lush blackberry, plum aromas spiced with a little clove and cinnamon. Dense tannins and well-integrated oak. Complex with long finish. Probably best between 2003 and 2013. Ideal with rich, roasted or grilled red meat dishes.

ANALYSIS

Alc. 14.73 SG. 1.7 TA 5.9 pH 3.73 VA 0.67 SO₂ 40 & 53