



RESERVE 1999

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 decomposed granite - Hutton type.

The vines are close planted (5000 to 7500 vines / hect.) The best barrels were selected for this reserve wine:

Cabernet Sauvignon 51%

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

Merlot 25%

5 yr old vines on 5 wire vertical trellis. Clone MO181 on R99 rootstock

Shiraz 24%

4 yr old vines on 5 wire vertical trellis. Clones SH21A; SH1A; SH99 all 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 : 23 / 2 / 99 - 23 / 3 / 99

PRODUCTION

Handpicking into 20 kg lugboxes. 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 wine 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 by hand on the property. Bottling date : 20 / 12 / 00.

Production : 390 bottles; 371 magnums

TASTING NOTES

Impressive deep red / purple colour. Lush blackberry, plum aromas spiced with a little exotic gaminess. Dense tannins and well integrated oak. Needs time to show hidden complexity. Long finish. Probably best between 2004 and 2012. Ideal with rich, roasted or grilled red meat dishes.

ANALYSIS

Alc. 14.21 SG. 2.1 TA 5.5 pH 3.66 VA 0.57 SO2 50 & 135