



GOEDVERWACHT

FAMILY WINES

GREAT EXPECTATIONS

Triangle



VINEYARD: These vineyards are planted on rocky, weathered shale soil with high lime content on a south sloping terroir.

CLIMATE: Moderate temperatures during ripening, ensured even ripening. Cool night temperatures was favourable for good colour development in the skins.

HARVEST: Hand harvested into 2 ton bins, after we did grape selection in the vineyard. Production of 6000 litres per hectare.

WINEMAKING: Grapes were harvested at 24-26 degrees balling. Cold soaking for 24 hours at 15 degrees Celsius. Fermentation took place at 26 degrees Celsius for 4 days. It was left in fermentation tank for 5-7 days and then racked into stainless steel tanks where it went through malolactic fermentation. This process was completed after 4-6 weeks. All the components were aged in for 14 months 2nd and 3rd fill French oak 300 litre barrels. After maturation the cultivars were blended and bottled after a light filtration.

Vintage	2016
Variety	41% Cabernet Sauvignon, 39% Cabernet Franc, 20% Merlot
Category	Great Expectations
Origin	Robertson Valley, Western Cape South Africa

ANALYSIS

Alcohol	14 vol %
Sugar	3,1g/l
pH	3,5
Acidity	5,6 g/l
V/A	0,52

TASTING NOTES: Deep, crimson red with purplish hue colour. The cigar box and blackberry flavour are very prominent on the nose. The subtle oaking adds complexity and structure to this wine.