GOEDVERWACHT
FAMILY WINES

GREAT EXPECTATIONS TRIANGLE 2025



A blend of Petit Verdot, Cabernet Sauvignon and Merlot. Cigar Box and Blackberry flavours are prominent.

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

Moderate temperatures during ripening ensured even ripening. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 24-25 B. Cold soaking for 24 hours at 15°C. Fermentation took place at 26°C for 4 days. It was left in a 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. The wine was aged for 12 months on new french oak staves. After aging the wine it was stabilized, filtered and bottled.

Deep, crimson red with a purplish hue. The cigar box and blackberry flavours are very prominent on the nose. The subtle oak adds complexity and structure to this wine.

VINTAGE	2025
VARIETY	52% Petit Verdot, 26% Cabernet Sauvignon, 22% Merlot
CATEGORY	Great Expectations
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	13.5 vol%
SUGAR	3 g/l
PH	3.6
ACIDITY	5.5 g/l
VA	0.55