



Pandiculation — Red blend



COUNTRY: South Africa
REGION: W.O. Western Cape
SOIL: Table mountain sandstone and shales

- Alcohol content: 14%
- Brix at harvest: 25.2°
- pH: 3.57
- Residual sugar: 2.45g/lt

Pandiculation is the lazy stretching after a sound sleep (pan-dik-yuh-ley-shih-n). This is a Southern Rhone style wine, elegant, with prominent red fruit. Fruit for this blend was carefully selected from two blocks of vineyards in different regions.

Background:

The vast majority of the South African wine industry is located in The Western Cape. The Cape Fold belt plays an important part in the viticulture of the region, contributing the ideal soils for the production of premium wines. The climate is Mediterranean, but it can also be cool and rainy.

Fruit for this blend was carefully selected from two blocks of vineyards in different regions, chosen for their soft ripened fruit and tannins. The Shiraz grapes ripened in deep soils ensuring balanced growth and fruit that ripened at lower sugar levels. The Grenache is a bush vine block, producing smaller bunches with intense flavors. Both parcels of grapes ripened with a natural high acidity and lower pH level.



Tasting notes:

Bright garnet red. A beautiful bouquet of sweet ripe blackberries, infused with a hint of rich plums, combined with delicate oak notes with subtle lavender spicy aromas, creates a wine with a complex, intriguing nose. Full-bodied, with an elegant juicy creamy entry, soft round tannins and a long lingering finish.

Grape variety

85% Shiraz, 15% Grenache Noir

Vinification

By winemaker Johan Joubert. Grapes were handpicked in late February. Fermentation took place in closed fermenters and was followed by a maceration period of 14 days after primary fermentation. The Shiraz was matured separately in French oak for 18 months. The Grenache is unoaked to preserve its natural fruit character.

