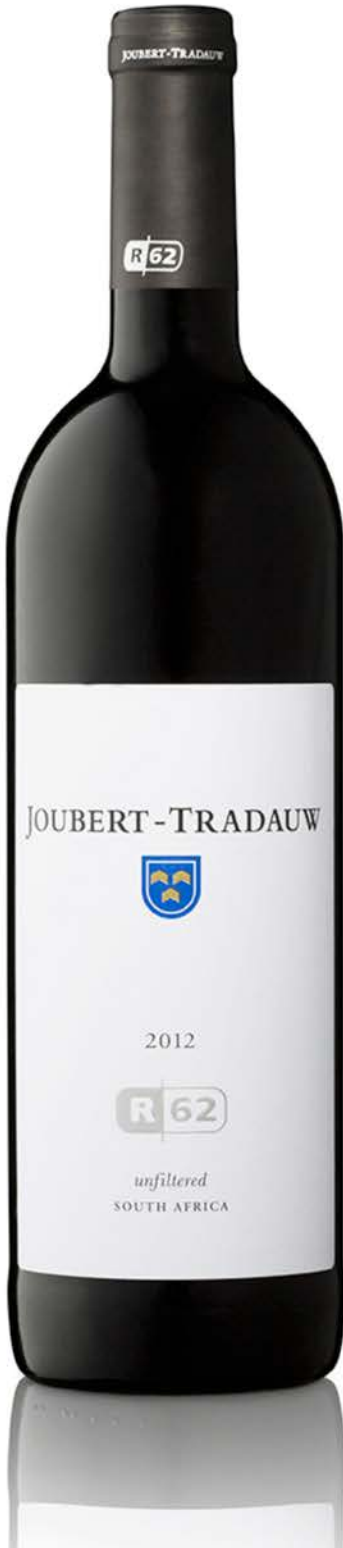


JOUBERT-TRADAUW



JOUBERT-TRADAUW R62 2012

Owner & Address:	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33°55' 26.4" S / 020°35' 40.6" E
Varieties:	Cabernet 49%, Merlot 20%. Merlot 18%, Cab Franc 13%
Appellation & Yield:	W.O. Tradouw, 7 tons per hectare
Alt. & Orientation:	455m, South facing slope 50km from Ocean
Soil Type & Rain:	Karoo shale, mixed with clay, 300mm rain per annum
Climate:	Continental: Dry summer days with cool evenings. Cool ocean breezes flow freely into the valley & extend ripening
Maceration:	3 days at 8 degrees Celcius
Fermentation:	Hand punched down, wild yeast (natural) for 14 days
Aging:	Twenty-four months, 300L French barrels, 30% new, 30% second fill
Filtration:	No fining or filtration (naturally made wines)
Production:	12,400 bottles
Winemaker's Notes:	Named after the passing Route 62 highway that stretches from Cape Town to Jeffrey's Bay in the Eastern Cape. Made from grapes grown in the cool & beautiful Tradouw Valley, the blend offers sweet red and black fruit with subtle herb. Savoury, with finest tannin structure. Gentle, long finish.
Serving advice:	Enjoy this wine as aperitif with friends and family. Will compliment all types of meat-based dishes and tomato based pasta. Will benefit from cellaring. Decant.
Analysis:	Alcohol 14 % TA 5.7 g/l pH 3.5 R.S. 2.2 g/l VA 0.30 g/l FSO2/TSO2 20/77 mg/l

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