

JOUBERT-TRADAUW

WINGERDE EN KELDER



JOUBERT-TRADAUW RESERWE 2013



Owner & Address	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33°55' 26.4" S / 020°35' 40.6" E
Varieties	100% Cabernet Franc
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, drip irrigation
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
Ageing	Twenty months, 500L French barrels, 100% new fill
Filtration	No fining or filtration
Production	600 Bottles
Winemaker's Notes	A classic balanced thin layered wine with brooding garnet of sweet red and black hedgerow fruit combined with stewed apples and cranberry, cigar box and hints of spice. Re-assuring tannins, cedar and a strong plum finish.
Serving advice	Compliments any hearty meat dish like oxtail, cog a vin, spicy foods and pulled pork. It plays well with spicy undertones but is more suitable for neutral dishes like bouillebaisse and tom yum soup.
Analysis	Alcohol 14% TA 5.6 g/l pH 3.5 R.S. 2.0 g/l FSO2/TSO2 11/40 mg/l

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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