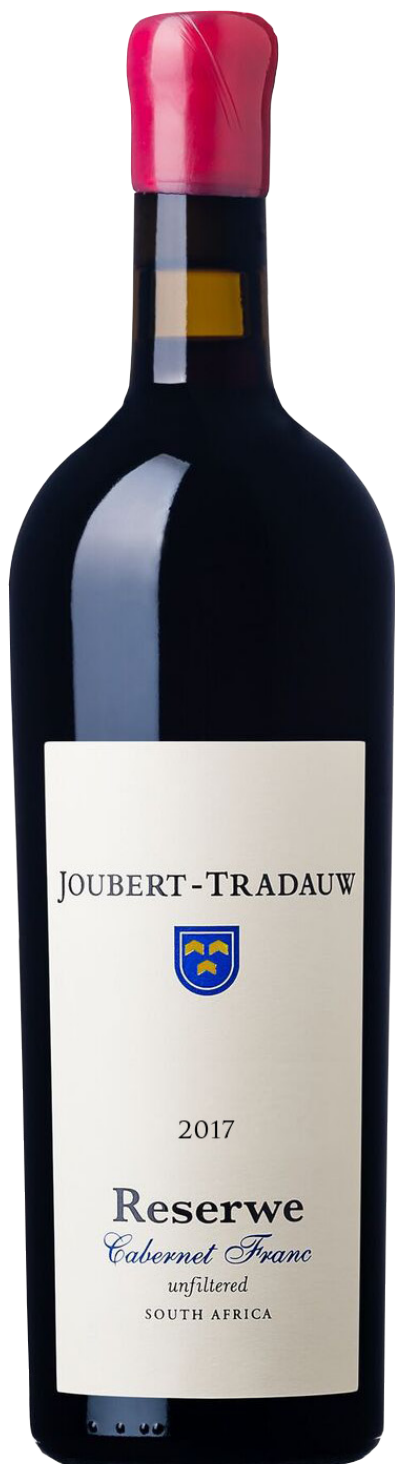


# JOUBERT-TRADAUW

WINGERDE EN KELDER



## JOUBERT-TRADAUW RESERWE 2017

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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 the Indian 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	Cool maceration
Fermentation	Hand-punched down, wild yeast (natural) for 14 days
Ageing	Twenty months, 500L French oak barrels, 50% new fill, 50% second
Filtration	No fining or filtration
Production	1800 Bottles
Winemaker's Notes	A classic, well-balanced thinly layered wine with brooding garnet of sweet red and black hedgerow fruit combined with stewed apples and cranberry. Hints of spice with cigar box aromas. Tannins are re-assuring with a cedar 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 a tom yum soup.
Analysis	Alcohol 14% TA 5.5 g/l pH 3.57 R.S. 2.4 g/l
Awards	Tim Atkin: 95 Platter Guide 4.5 stars

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*Taste the Klein Karoo*

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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