

JOUBERT-TRADAUW

WINGERDE EN KELDER



JOUBERT-TRADAUW RESERVE 2017



OWNER & ADDRESS

Meyer Joubert, Tradouw Valleij, Barrydale, 6750, RSA
33° 55' 26.4" S / 020° 35' 40.6"

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 bouillabaisse 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

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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