

ROXTON RED 2019



The Petit Verdot contributes to the muscular structure of the wine while the Shiraz adds a distinctive flavour to the mid-palate. **The Malbec adds bright berry-fruit.** This wine displays delicious dark black cherries with dark chocolate and spice on the mid-palate and a lingering finish.



AGEING POTENTIAL

Drinking well ready yet promised greater integration and intrigue for up to 10 years from vintage.

IN THE VINEYARD

A Petit Verdot vineyard is situated in the Helderberg are and has well drained soils. The Shiraz and Malbec originated from vineyards on weathered granite soils closer to the Atlantic Ocean. These vineyards are all exposed to cool early afternoon sea breeze, enhancing the flavours of the wine.

IN THE CELLAR

The grapes were hand-harvested and bunch selection took place in the vineyards. On arrival at the cellar bunches were destemmed and machine-sorted, then cold soaked for 48 hours. Fermentation took place, with frequent but gentle pumpovers ensuring fine tannin extraction. After malolactic fermentation in stainless steel tanks, the Petit Verdot was aged for 16 months in 20% new French oak barrels. The Shiraz and Malbec were aged in older French oak barrels for 12 months.

FOOD MATCHES

This seamless red blend is best matched with robust red meat dishes, such as steak (served with chunky chips and a horseradish cream), venison, roast leg of wild boar or even a pulled pork burger.

TECHNICAL INFORMATION

Main variety: Petit Verdot 69%; Shiraz 24%; Malbec 7%

Alcohol: 14%

pH: 3.5

RS: 3.0 g/l

TA: 5.7 g/l

Appellation: Stellenbosch