

Almenkerk Wine Estate

Lace Vineyard Selection 2016



Harvest Notes

All the components are from grapes grown on our Estate. Almenkerk Wine Estate is a registered estate: all our wines are grown, made & bottled on the Estate.

We employ precision viticulture (NDVI photography & satellite imaging) to ensure all the grapes of respective site ripen at the same time.

Picking decisions are made purely on taste rather than analysis. Only when the grapes have achieved the desired ripeness & flavour expression do we pick. Our vineyard team does meticulous sorting in the block to ensure only fully ripe, healthy grapes get delivered to the cellar.

This blend is a true vineyard blend in the sense that it reflects the reds we have planted on the Estate according to its hectares.

Components

A blend of mostly Syrah (53%) and Merlot (30%), these are complimented with Malbec (6%), Cabernet Sauvignon (6%) and smaller quantities of Mourvedre (2%), Petit Verdot (1%) and Cabernet franc (1%)

Winemaking

All our grapes are submitted to a second rigorous sorting & only the clean, healthy grapes are allowed in tank since we do not add any sulfites to the wine until after malolactic fermentation.

The grapes are allowed to soak (cold maceration) for 4 days until the cooling is turned off and natural fermentation starts. Only specific components are inoculated to enhance fruit expression over complexity. Fermentation typically takes 7-10 days at temperatures of 20°-25°C. Regular pumpovers & sprayovers ensure full extraction & temperature control.

After alcoholic fermentation the wine is left on the skins for 2-3 weeks, during which the secondary (malolactic) fermentation takes place. The wine is then gently pressed and gravity-fed into small French oak barriques (225L) to mature for 17-23 months to allow the tannins to soften & the wine's components to integrate.

Tasting notes

Now the seventh vintage of our popular red blend, we are honing down on what the best possible expression of our terroir is. The result is a medium-bodied, fruit-driven wine that is supported by ample tannins and judicious wooding to showcase what cool-climate red wines can be like.

Attractive dark cherries & red fruit on the nose with spicy, perfumed notes in the background typify the 2 main grape cultivars (Syrah & Merlot) in this wine. Cabernet Sauvignon imparts some bigger tannins that form the backbone of the wine, while the Malbec enhances the colour and introduces hints of sweet plum.

On the palate the wine enters fruity & voluptuous with a surprising freshness due to its cool climate pedigree. The supportive wooding complements this fruit-forward wine and lends a *sérieux* to the wine. It finishes off with a lingering finish, balancing mouthpuckering tannins with fruit purity.

The Vineyard Selection pairs well with red meat dishes, tomato-based sauces and Italian food (carpaccio, ossobuco). Works surprisingly well with chocolate desserts.

Drinking well now but will age beautifully over the next 3-5 years.

AWARDS & ACCOLADES

- [not submitted to competitions yet]

Wine Analysis

pH: 3.41

TA: 5.7 g/L

Alc: 13.0%

RS: 4.4