

Deetlefs Estate De Hageveld Red 2019



Awards & Accolades:

New Vintage Release

Tasting notes:

Wine has a dark red colour with a vibrant red rim. Smooth on entry with dark fruit; diving into notes of blueberries, black cherries, violets, and spice aromas with hints of pepper and vanilla. On entry the wine is very enticing with soft rich tannins. A full rich flavoured wine, with an elegant finish.

Food Pairing:

The perfect food wine that will age with grace. This wine is suited to most red meat and game dishes.

Blend:

56% Shiraz, 25% Pinotage, 19% Mourvedre

Vinification:

Varietals harvested, fermented and matured separately. Each component was picked at optimal ripeness. With both Shiraz and Mourvedre we used 10% whole bunch grapes during fermentation. Only 300-liter barrels were used during the 18-month maturation. Combination of French, American and Hungarian oak was used to add extra complexity to this blend. 15% new barrels were used to optimize fruity aromas of the wine.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.5%

RS: 3.5 g/l

Maturation:

Excellent now, yet good development potential over the next 3 – 8 years.