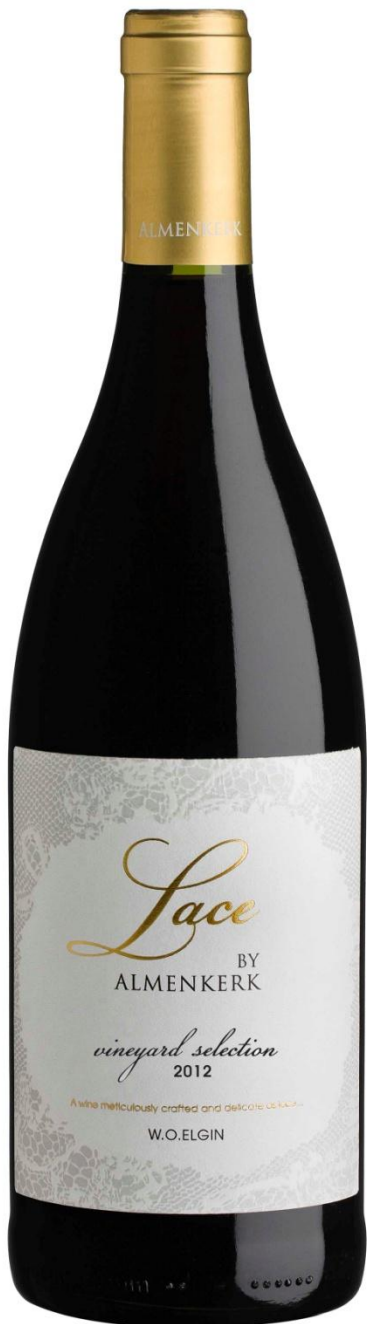


ALMENKERK WINE ESTATE

LACE VINEYARD SELECTION 2012



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 Syrah (44%), Merlot (36%) & Cabernet franc (17%)

Smaller components of Cabernet Sauvignon (2%) & Viognier (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. Specific components are inoculated to enhance fruit expression over complexity. Fermentation typically takes 7-10 days at temperatures of 25-28°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

As a successor to the popular current 2011 vintage (GOLD medal at Concours Mondial de Bruxelles and SILVER medal at IWSC International Wine and Spirit Competition 2013), this wine has big shoes to fill. It is a similar wine to the previous vintage and in many aspects somewhat more serious. It has a bigger structure and deeper concentration, while being picked earlier and thus having more moderate alcohol. This wine is also bottled in (DIAM) cork, gearing the wine up for a more serious audience (especially in our export market). It is the result of more mature vineyard and our steep learning curve in the cellar

Attractive red berries & darker fruit on the nose with spicy tones in the background typify the 2 main grape cultivars in this wine. The Cabernet franc gives it the cool climate touch and a hint of seriousness. On the palate the wine enters fruity & voluptuous and lingers widely. The supportive wooding complements this fruit-forward wine and lends its *sérieux* to the wine.

The vineyard selection pairs well with red meat dishes, tomato-based sauces and Italian food (carpaccio, ossobuco). Works surprisingly well with chocolate deserts.

Drinking young now but will age beautifully over the next 3-5 years. Will cellar comfortably up to 8-10 years.

WINE ANALYSIS

pH: 3.42

TA: 6.2 g/L

Alc: 13.6%

RS: 6.0