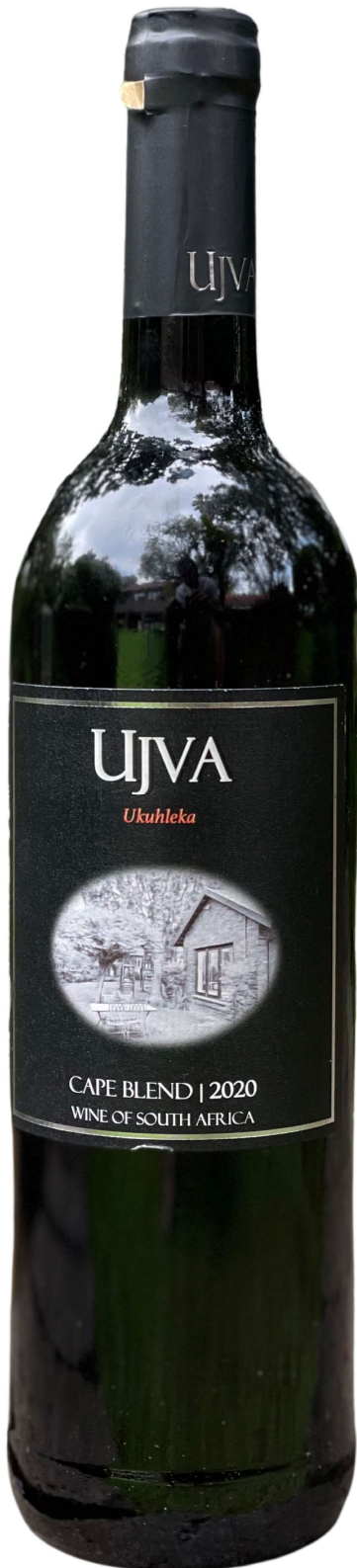


# UJVA UKUHLEKA

CAPE BLEND 2020



## TASTING NOTES

Full bodied blend of Merlot, Cabernet Sauvignon and South Africa's very own cultivar, Pinotage. Enticing dark red berry aromas on the nose follow through to a complex and deliciously layered mouth feel with well-integrated tannins. Hints of spice with a lot of ripe fruit and pleasantly dry well-integrated tannins.

## IN THE VINEYARD

From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch. The summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

## WINEMAKING

The grapes are hand-harvested at optimal ripeness. They are then destalked, crushed and fermented for 7 days on the skins in open fermenting tanks. The average fermentation temperature is 24° C. After fermentation, the skins are pressed in traditional basket presses. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. The wine is racked and 65% Cabernet Sauvignon; 29% Pinotage and 6% Merlot is blended. The wine spent 12 months in 225 l French oak barrels and was fined before bottling.

## FOOD PAIRING

The wine pairs beautifully with all kinds of meat, cheese, curries as well as pastas. The tannins and the oak in the wine make it the perfect partner for a variety of cuisines.

Serve at 15° - 17° C



## MATURATION

225L French Oak Barrels

1<sup>st</sup> Fill

12 months

## TECHNICAL DETAILS

Alcohol : 14.5 %  
pH level: 3.63  
Acidity: 6.1 g/L  
Residual : 3.0 g/l  
Sugar

## BLEND DETAILS

Cabernet Sauvignon: 65%  
Pinotage: 29%  
Merlot: 6%

