

# THE FLAGSHIP

## PETIT VERDOT 2018

<i>Winemaker:</i>	<i>Abraham de Villiers / Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Petit Verdot
<i>Appellation:</i>	Coastal
<i>Website:</i>	<a href="http://www.stellenboschvineyards.com">www.stellenboschvineyards.com</a>
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### **Background:**

Nature is a fickle mistress. She will tell you a direct lie if she can. But, like most elemental forces, on the rare occasions when she smiles on you, magic happens. We can't predict when nature will favour us with these rare glimpses of perfection, but we can recognise and treat these wines with the respect that true greatness deserves. This is The Flagship.

### **Vintage Conditions:**

The good rains in 2014 ensured that the vines had ample reserves after a nice chilly winter. The 2018 season was characterized as long and dry but with no unwelcome heat waves. This caused a long growing season and ensured one of the most intensely flavour vintages in many years. The 2018 vintage will definitely make you sit up and take notice.

### **Treatment in the Vineyards:**

This vineyard is planted on a slope of shale. A distinguishing aspect of this vineyard is that it grows very slowly through the season and has just enough growth to ripen the crop to the desired point. Yields are low and concentration of flavours is achieved due to the exceptional vine balance. Tempered by south-easterly winds during the growing season, this vineyard has great character that is reflected in the wine.

### **Winemaking:**

Grapes were harvested optimally ripe and hand sorted in the cellar to ensure only the best fruit is used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately six days and during that time was pumped over every five hours. Wine was racked off the skins, settled and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked and cleaned, and returned to barrels

for maturation. During maturation, the wine was racked twice.

### **Maturation:**

The wine was matured for 48 months in oak barrels of which 60% was first-fill.

### **Winemaker's Comments:**

Deep and rich exemplifying the robust and intense nature of Petit Verdot. This deep ruby-hued wine offers intense dark cherry and blackcurrant flavours with great fruit purity. It has refreshing acidity and rich, complex savory support. With a succulent and rich mouthfeel coating the mouth for a long after taste of warm spices and dried fruit.

### **Maturation Potential :**

Ready to be enjoyed now with the potential to age further for ten years.

### **Food Pairing:**

Consider rich cuts of red meat, well-aged cheese or wild game as a food partner to this richly concentrated wine.

### **Chemical Analysis**

<i>Alcohol:</i>	14.44% by volume
<i>Residual sugar:</i>	2.3 g/l
<i>Total acidity:</i>	5.8 g/l
<i>pH:</i>	3.55

