

THE FLAGSHIP

RIGHT BANK 2018

<i>Winemaker:</i>	<i>Abraham de Villiers / Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>46 % Merlot / 23 % Petit Verdot / 19 % Cabernet Franc / 12% Cabernet Sauvignon</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
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Background:

Inspired by our successful vintages of single cultivar Petit Verdot and Cabernet franc we come full circle and blended these cultivars with Merlot and Cabernet Sauvignon to create The Right Bank. Merlot is the mistress and backbone of the blend, Cabernet Sauvignon adding structure, Petit Verdot the fruit and Cabernet franc the soul, all in harmony to create a once in a life time taste experience.

The Winemaking:

Grapes were harvested optimally ripe and hand sorted in our Flagship 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. The fermented wine was hand pressed with a small 1 ton basket press and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked to barrels for maturation.

Maturation:

The wine was matured for 24 months in French oak barrels of which 55% was first-fill.

Total Production

2 600 Bottles

Winemaker's Comments

It took us more than a year to perfect this blend and it shows with fragrant and intense sweet fruit aromas to entice the senses. The wine boasts fine, mouth coating tannins which contribute to a long, sophisticated finish.

Maturation Potential:

The elegance and fruit intensity of the The Right Bank makes it delicious to drink now but with its great body and structure it will improve with cellaring up to 2028.

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>	<i>14.05% by volume</i>
<i>Residual sugar:</i>	<i>3.0 g/l</i>
<i>Total acidity:</i>	<i>6.2 g/l</i>
<i>PH:</i>	<i>3.43</i>

