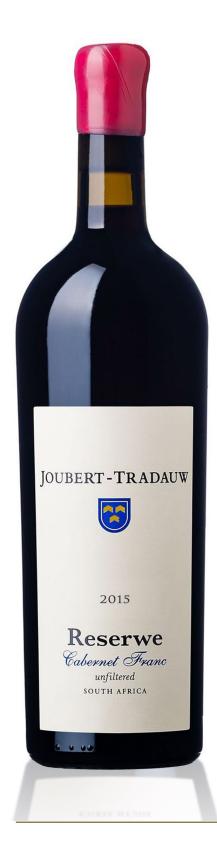
## JOUBERT-TRADAUW

WINGERDE EN KELDER





## JOUBERT-TRADAUW RESERWE 2015

Owner & Address Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA

33°55′ 26.4" S / 020°35′ 40.6" E

Varieties 100% Cabernet Franc

W.O. Tradouw, 7 tons per hectare Appellation & Yield

Alt & Orientation 455m, south facing slope, 50km from the Indian Ocean

Soil Type & Rain Karoo shale, mixed with clay, 300mm rain per annum

drip irrigation

Climate Continental: Dry summer days with cool evenings.

Cool ocean breezes flow freely into the valley & extend ripening

Maceration Cool maceration

Fermentation Hand-punched down, wild yeast (natural) for 14 days

Twenty months, 500L French oak barrels, 50% new fill, Ageing

50% second

Filtration No fining or filtration

Production 600 Bottles

Winemaker's Notes A classic, well-balanced thinly layered wine with brooding garnet

of sweet red and black hedgerow fruit combined with stewed apples and cranberry. Hints of spice with cigar box aromas. Tannins are

re-assuring with a cedar plum finish.

Serving Advice Compliments any hearty meat dish like oxtail, cog a vin, spicy foods

and pulled pork. It plays well with spicy undertones but is more suitable for neutral dishes like bouillebaisse and a tom yum soup.

Alcohol Analysis 14%

> ΤA 5.7 g/l рН 3.58 R.S. 2.0 g/l

## Taste the Klein Karoo..!