



BELLEVUE

ESTATE

BELLEVUE THE RESERVE COLLECTION TUMARA 2018



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

VARIETIES

CAB SAUV 66% MALBEC 10%
PETIT VERDOT 10% CAB FRANC 7%
MERLOT 7%

SOIL

ESTCOURT, GLENROSA, KROONSTAD &
LONGLANDS

TRELLISING

TRELLISED

AGE OF VINES

21 - 25 YEARS OLD

YIELD

UNDER 5 TONS PER HECTARE

CLIMATE

A COLD, DRY WINTER, FOLLOWED BY A MILD DRY SPRING AND COOLER THAN AVERAGE SUMMER. IT CREATED PERFECT CONDITIONS FOR THE DEVELOPMENT OF SMALL BERRIES AND HIGHLY CONCENTRATED FLAVOURS IN THE WINE.

VINIFICATION

THE 5 GRAPE VARIETALS WERE HARVESTED & FERMENTED SEPERATELY, THE JUICE SPENT 24 HOURS ON THE SKINS BEFORE INOCULATION. FERMENTATION TOOK PLACE AT 26 - 28°C FOR 10-14 DAYS. PUMPED OVER 3 TIMES DAILY, DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION TOOK PLACE IN FRENCH OAK BARRELS (60% NEW 40% 2ND FILL), FOR A TOTAL OF 24 MONTHS MATURATION IN BARREL.

TASTING NOTES

THIS CLASSIC BLEND SHOWS A NOSE OF CEDARWOOD AND CIGAR BOX, BACKED UP BY A PALATE PACKED WITH BLACK CURRENT/CASSIS. THE BALANCE BETWEEN RIPE DARK FRUIT AND FINE GRAINED TANNINS, FROM FRENCH OAK BARRELS, LEADS TO A LONG SILKY FINISH.

THIS WINE HAS GOOD AGEING POTENTIAL OF UP TO 10 YEARS, IN GOOD CELLARING CONDITIONS

ANALYSIS

ALC:13.15

PH:3.55

RS:2.6

TA:5.8