

First Verse 2019



The Vineyards

The grapes are sourced from some of the finest vineyards in the Stellenbosch area including the slopes of the Helderberg, Stellenbosch Mountain, Simonsberg and the Polkadraai area. An understanding of this special terroir, meticulous site selection and attention to detail in the vineyards is crucial to ensure that the very best quality grapes are brought into the cellar. Each batch of grapes has been carefully selected for a specific aromatic profile, tannin structure and texture to contribute to the harmonious complexity of the First Verse.

Winemaking

In order to produce great wine, one has to develop a deep understanding of terroir combined with precision viticulture. Winemaking I believe, should involve the combination of tradition, modern technology, science, art and passion.

The grapes were fermented on the skins to extract the grape flavours, colour and tannins. Thereafter the wine was matured in the finest French oak barrels for 19 months, blended and bottled.

The Blend

The 2019 First Verse is a blend of 32% Cabernet Franc, 29% Merlot, 27% Cabernet Sauvignon, 7% Petit Verdot and 5% Malbec .

Cellarmaster's Comments

The Cabernet Franc adds the spicy, restrained elegance and fine-grained tannins, the Merlot introduces plum and red berry flavours, while the Cabernet Sauvignon provides rigidity with firm tannins and blackberry and cassis flavours. The rich and ripe mulberry flavours of the Malbec are balanced by the fresh red berry acidity provided by the Petit Verdot.

The 2019 First Verse is a fine reflection of this exceptional vintage with harmony, elegance and power summing this wine up. Enjoy the wine with poultry, red meat, seared tuna or matured cheese.

Wine Analysis

Alc 14.54 vol%, Residual Sugar 2.3g/l, pH 3.57, Total Acidity 5.8g/l.

