



VERSUS RED 2013

Winemaker: Abraham de Villiers
Cultivar: 50% Ruby Cabernet, 30% Shiraz, 20% Cinsuat
Appellation: Western Cape
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Background

The vineyards

Combinations of trellised and bush vines were used from a selection of regions in the Western Cape. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine.

The winemaking

The grapes were harvested ripe and fermented cool to retain a soft fruit character. Pressed before dryness to retain soft tannins and natural fresh fruit flavours.

Winemaker's comments

This is a sweet and rich red blend with delicious red fruit on the nose with hints of cassis, coffee and chocolate on the palate. Ideal for any occasion, especially those cold, rainy evenings.

Maturation potential:

Ready to be enjoyed now or within two years.

Food pairing

Whether you prefer a robust meat such as a prime rib or a smoky, grilled vegetable dish, this wine pairs perfectly with both of them.

Chemical analysis

Alcohol: 13.5% by volume
Residual sugar: 4.5g/l
Total acidity: 5.4g/l
pH: 3.50

