



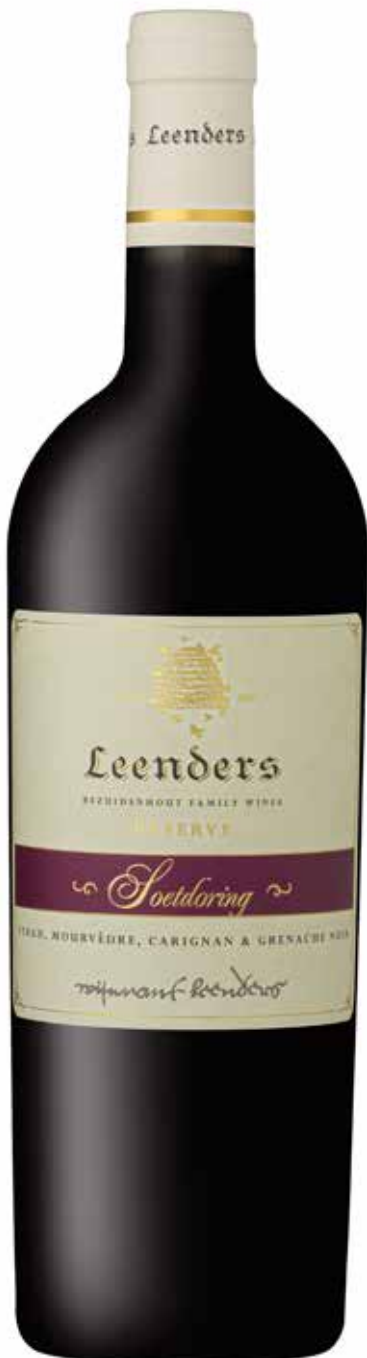
Leenders

BEZUIDENHOUT FAMILY WINES

RESERVE

Soetdoring

VINTAGE 2020



Wine description

Deep garnet. Leather, dark chocolate and prunes on the nose. Full and rich palate with black-forest-cake, sweet nutmeg and leather following from the nose. A lengthy, refined and layered finish. Drink now or cellar for up to 10 years. Serve chilled.

Vinification details

Fermented in stainless steel tanks and transferred to a combination of new and older barrels to complete malolactic fermentation. This full-bodied blend is made up of our six best barrels. All components spend 16 - 18 months in French oak. Fined and filtered before bottling.

Vineyards

Dry-farmed vines in the Breedekloof were harvested at optimum ripeness. Mourvèdre and Syrah lends body and structure to the blend while Carignan adds acidity and finesse.

Vintage description

2020 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.

Varietal Blend

Syrah forms the backbone of this blend with dark fruit notes. Mourvèdre adds spice, fynbos and leathery characters to the blend while Carignan and Grenache Noir contribute red fruit and cranberry notes and softens the tannin structure.

Analysis

Alc: 14.5% RS: 2.3 g/l
TA: 5.8 g/l pH: 3.46

Wine of Origin: Breedekloof

Closure: Provino

Production: 400 x 6 x 750ml