



*Tulbagh Winery*

## PADDAGANG CCM

**Vintage:** 2013 (*Reserve*)

**Origin:** Tulbagh

**Harvest details:** The grapes are from trellised vineyards that produce between 6-8 ton/ha. The grapes were handpicked at optimal ripeness, with sugars of 24- 25°B and acids above 5.6.

**Cellar Treatment:** Prior to fermentation, the grapes were soaked for 2 days at 15°C to extract extra fruit flavours. Fermentation took place at temperatures between 23-25°C in stainless steel tanks with regular pump overs. After malolactic fermentation, we blended the best Cab Sauvignon, Cab Franc and Merlot to perfection. The wine then went into French and American oak barrels for maturation of 12 months.

**Tasting Notes:** The wine is a deep ruby colour, with prominent prune and dark fruit flavours with a hint of mint and well integrated oak flavours. Full bodied wine with well-structured, soft tannins and lingering fruit flavours on the palate.

<b>Chemical Analysis:</b> Alcohol:	14.5 % vol
Residual sugar:	3.7 g/l
TA:	5.9 g/l
pH:	3.49

**Awards:** Veritas 2014—Silver

**Packed:** 6 x 750ml

**Bottle Barcode:** 6005 682 001 967

**Outer Barcode:** 16005 682 001 964

