



VISIO

VINTNERS



ALLIANCE

2020

Origin: Stellenbosch

Grapes: 45% Cabernet Sauvignon, 40% Cabernet Franc, 10% Pinotage & 5% Shiraz

Method of Production: Most of the fruit for this wine is from our own farm with a few selected parcels from a special property near the ocean in False Bay. After de-stemming the grapes were fermented as whole berries in a combination of stainless-steel tanks and traditional open-top fermenters. After primary fermentation the free run wine was transferred to 300l French oak barrels; 60% new, 40% 2nd and 3rd fill and left to mature for 20 months.

Tasting notes: An intense bouquet of dark berries and plums with secondary aromas of warm spices and a hint of tobacco. Poised and elegant upfront, the mid-palate opens to a generous flourish of cassis and dark chocolate supported by plush tannins leading to a dry and lingering finish. Enjoy now with rich cuts of red meat or spicy vegan dishes or be rewarded after careful cellaring over the next 10 years.

Analysis:

Alcohol: 15.0 %Volume

Residual Sugar: 3.2 g/liter

Total Acidity: 5.9 g/liter

pH: 3.6

Serve at: 18°C

