



## **LE SOMMET 2017**

### **VINTAGE CONDITIONS**

Cold nights and dry weather conditions produced grapes that were very healthy with good analyses and colour. Wines with vivacity and fine flavour concentrations were produced.

### **THE HARVEST AND VINIFICATION**

Le Sommet (The Summit) represents the pinnacle of winemaking at Mont Du Toit. It is essentially a red blend compiled from the best wine components of the vintage which together, create a wine with a distinct personality. The grapes are predominantly from Cabernet franc and Cabernet sauvignon with a small portion of Shiraz and Petit Verdot added.

At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a stainless-steel fermentation tank where there followed cold maceration where after it was inoculated with a selected yeast strain to start the alcoholic fermentation. During the fermentation on the skins the wines were pumped over gently at regular intervals to extract the desired colour and flavor.

Upon completion of the of the alcoholic fermentation the wine rested on the skins for up to three weeks before being removed and the skins pressed dry in a basket press. Thereafter the wine went through Malo-lactic fermentation and when this process was finished the wine was removed to French oak barrels for ageing.

The 2017 Le Sommet spent 18 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

### **THE WINE**

Le Sommet is a wine of great elegance. It has a lively, radiant red colour. Black and red fruit aromas form a composition together with light chocolate flavours to create an alluring perfume. The palate is seamless and well structured, and the integration of the different cultivars are superbly underpinned by light oak flavours. This sumptuous wine can easily last 10 years.

The wine has an alcohol of 13,5%, acidity of 5,2 g/l, pH of 3.56 and residual sugar of 4,5 g/l.