



LES COTEAUX SELECTION 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 were produced.

THE HARVEST AND VINIFICATION

The Les Coteaux Selection is essentially a red blend compiled from a number of diverse components which each add a flavor facet to the wine. The grapes are predominantly from Cabernet sauvignon with a fair portion of Alicante Bouschet, Petit Verdot and a touch of Tinta Barocca. 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 transferred to French oak barrels for ageing.

The 2017 Selection spent 16 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

THE WINE

The 2017 displays a dense, dark plum colour and shows little signs of ageing. The aromas are a mixture of red plum, delicate herbs and almond. The red plums also appear on the palate where they create a soft, sumptuous core in the wine. Fair acidity balances firm yet integrated tannins which gives the wine a pleasant dryness. This is an elegant wine well-crafted to address everyday drinking with simple meals.

The wine has an alcohol of 13,57%, acidity of 5,7 g/l, pH of 3.60 and residual sugar of 4,0 g/l.