



LES COTEAUX SELECTION 2018

VINTAGE CONDITIONS

The 2018 harvesting season was challenging due to prolonged drought conditions. The crop was therefore generally smaller, but the grapes were very healthy. Berries were also much smaller in size than usual which led to greater fruit and flavour concentration.

THE HARVEST AND VINIFICATION

The 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 Cabernet Franc and nearly equal portions of Tinta Barocca, Alicante Bouchet and Shiraz. 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 2018 Selection spent 16 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

THE WINE

The 2018 Selection shows a radiant, dark maroon colour. The nose is marked by berry fruits; cherry, blackcurrant and strawberry. Savoury hints and a touch of oak also show up. The palate is filled with fruit and a refreshing acidity. The wine has a linear structure and a definite elegance. The tannins are well balanced and smooth, leaving a pleasant aftertaste.

The wine has an alcohol of 13,43%, acidity of 5,5 g/l, pH of 3.62 and residual sugar of 3,2 g/l.