

THE NAVIGATOR 2012



DESCRIPTION

Selected parcels of mostly hand harvested Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec were destemmed, crushed and transferred to tank. After a 4 - 5 day cold maceration period the ferments were initiated, warmed and allowed to reach 32°C at the peak of fermentation. Pumpovers took place 4 times daily with less towards the end of fermentation. The wine was then run off to seasoned barrels (80% French) and the skins were pressed through a one tonne basket press. Pressings were kept separate but blended back without fining. The batches were kept separate for 12 months prior to blending.

AROMA

A complex aroma of sweet berry fruit, plums, violet, licorice and hints of char. Influences of sweet vanilla and toast result from oak barrel maturation.

PALATE

Plum and blackberry are supported by clove and spicy notes. Savoury, leathery characters add complexity. The sweet fruit, spicy oak and firm tannins create an elegant, fragrant wine with excellent length

CELLARING

Drinking well from 2014. Further cellaring will reward with a more harmonious wine and softer tannins

FOOD

Great with red meats and game, pasta, cheese or any full flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol: 13.5%/vol.

pH: 3.62

Titrateable Acid: 5.5

RS: <2 g/l

Harvest Dates: 1 April – 5 May 2012

Brix at harvest: 20.9 – 23.7

Bottling Date: 28 November 2014

Variety: Merlot (46%), Cabernet Franc (20%), Cabernet Sauvignon (20%), Malbec (14%)

Lot # L1230

Allergens: Sulphites

Net Quantity: 750 ml

