



BAYEDE! KING GOODWILL JUBILEE



CELLAR MASTER'S NOTES

The wine has a beautiful dark, rich colour. An exceptionally complex wine with dark fruit and cloves on the nose. Full bodied, succulent and approachable. Tannins elegantly integrated.

STYLE

Medium to full-bodied red wine

CULTIVAR

Cabernet Sauvignon 45%, Merlot 40% & Petit-Verdot 15%

HARVESTING

All varieties of the blend were picked at optimal ripeness. Each component was harvested separately.

VINIFICATION

Good quality grapes are harvested at a full ripe stage (24°B). The crushed grapes are inoculated with pure yeast and fermented dry at 26-28°C. Alcoholic fermentation is completed in about 7 – 8 days. The malolactic fermentation, aged for 12 months in French & American oak barrels.

ANALYSIS

Alc: 14.06% R/S: 3.7g/l T/A: 5.7g/l pH: 3.59

MATURATION POTENTIAL

3 - 5 years

CASE SIZE

6 X 750ml

FOOD SUGGESTION

This wine will compliment succulent red meat dishes, leg of lamb, pot-roast, oxtail, mild beetroot cream dish, biltong soup, game birds or duck.

BOTTLE BARCODE

6009802168042 (1 X 750ML)

CASE BARCODE

6009802168059 (6X750ML)

AWARDS & ACCOLADES

VERITAS 2017 BRONZE MEDAL