

OUR STORY

Agate is a semi-precious gemstone created by concentric layers of mineral salts. It was the mention of all these layers that really brought it home for us, as that's exactly how this undertaking has been. Our dream of creating unique wines was brought to life layer by layer through the help and support of family and friends, who each contributed their own little layer to our story.

This wine is especially for you Grandpa John David. You're remembered for your loving heart and quirky personality.



BRAND | AGAAT - JOHN DAVID, Winemaker's Selection

VARIETIES | Cabernet Sauvignon 47%, Pinotage 41%, Shiraz 12%

VINTAGE | 2019

ORIGIN | Paarl and Wellington

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Red Fruit
	Body	Full Bodied
	Tannin	Structured, lingering tannins
	Acidity	Balanced

DOMINANT FLAVOURS	Blackberry
	Spicy pepper
	Balanced Oak
	Lingering finish

SERVING TEMPERATURE | Room temperature

GRAPES | Each varietal were harvested by hand when physiologically ripe and fermented in small open top stainless steel tanks between 25 °C and 26 °C for 2 weeks. Pump overs and punch downs were done every four hours up to 10°B to ensure optimum extraction of colour and tannins. After fermentation the fermented skins was pressed and each variety was racked into specifically selected french barrels. The wine was matured in 1st, 2nd and 3rd fill barrels for 18 months were it underwent malolactic fermentation. After maturation the wines was meticulously blended to create this exceptional wine.

MATURATION | Enjoy it now or keep it in the cellar for a special occasion. The different varieties mature differently and will give the wine enthusiast much to ponder upon.

FOOD PAIRING | Herb crusted debone leg of lamb cooked on the Weber with Moroccan couscous and roasted sweet potatoes.

SUSTAINABILITY | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

WINE ANALYSIS

Alcohol: 14.63 %vol
 Residual Sugar: 2.77 g/L
 Total Acidity: 5.26 g/L
 ph: 3.58
 VA: 0.56