



**FLAGSHIP RED BLEND (GVB)**  
**2017**

ORIGIN	The grapes are always sourced from the Rondekop Vineyards. Grown at 200 – 220 meters above sea level. These vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.	
VINIFICATION	Grapes were hand-picked and de-stemmed BUT not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at a constant 25°C, followed by a 35 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 50% new French oak barrels for 17 months.	
COMPOSITION	Cabernet Sauvignon 67% Merlot 21% Cabernet Franc 12	
ANALYSIS	Alc	14.65
	RS	3.51 g/l
	TA	5.65 g/l
	pH	3.61
MATURATION	Enjoy now but will reward careful cellaring over the next 15- 20 years.	
TASTING NOTE	The 2017 is a beautiful and elegant wine with good concentration and lovely fruit. The tannins are ripe and the wine has a very long aftertaste. As our Estate wine it precisely shows the greatness of a super vintage.	
WINEMAKER'S COMMENT:	The 2016 winter started later than usual, however, did deliver enough cold to ensure full dormancy. Spring was on time with lovely warmer days, but still cold night. This led to even bud break which is great, however, flowering got hit by cold and windy conditions which affected the crop size negatively. The January/February period was unusual in the way that we did not have the usual 7-10 day heat wave. The production amounts to 6858 standard bottles. Serve decanted with leg of lamb and the normal Sunday fare.	