

King Shaka – Jubilee 2006



Cultivars:

Consists of Cabernet Sauvignon 42%, Merlot 39%, Cabernet Franc 16% and Petit Verdot 3%.

Vinification:

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

The components of the blend were separately vinified and then completed malolactic fermentation. Barrel selection for the blend only occurred after the 24 month ageing process in French oak - 33% new wood.

Wine Analysis:

Sugar : 4.0 g/l
Total acid: 6.0 g/l
pH: 3.4
Alcohol: 14.5 vol. %

Winemaker's description:

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

Maturation potential:

BAYEDE Jubilee can be enjoyed right now or be bottle matured for at least another 4 years.

Serving suggestion:

It is recommended that this wine is decanted before being served at a maximum of 18° Celsius.

Food Pairings:

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