

Sgt Pepper 2013

main variety Cabernet Sauvignon/Shiraz/Merlot

vintage 2013

analysis alc: 13.5 | ph: 3.58 | rs: 2.8 | ta: 5.9

type red

producer Teddy Hall Wines

style dry

winemaker Teddy Hall

wine of origin Stellenbosch

Tasting notes:

Crimson red, layered with cigar box and smoky spice. Soft, elegant, complex and balanced with dry finish.

Ageing potential:

This wine was bottled early 2016, and will continue to improve till 2020.

Food suggestions:

This wine can be enjoyed with meat, vegetarian and pasta dishes.

Vineyard:

The vines which yielded the fruit for this wine were planted in 1998, on broken shale soils in a prime part of Stellenbosch. An average of 7.8 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

Harvest:

After tasting and analyzing the grapes I decided to pick late in February. At that time the sugar level was recorded as 23.9° Balling.

Cellar:

Open fermenters were used in the making this wine. Cultivars were fermented separately and blended afterwards. It was inoculated with a red wine yeast on its second day in the winery. The cap of fermenting grapes was punched down three times per day. After six days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into second -fill barrels for between 12 and 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled it with the minimum of interference.



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