



JOUBERT-TRADAUW RESERWE 2021

OWNER & ADDRESS

Meyer Joubert, Tradouw Valleï, Barrydale, 6750, RSA | 33° 55' 26.4" S / 020° 35' 40.6" E

VARIETIES

100% Cabernet Franc

APPELLATION & YIELD

W.O. Tradouw, 7 tons per hectare

ALT & ORIENTATION

455m, South facing slope, 50km from the Indian Ocean

SOIL TYPE & RAIN

Karoo shale, mixed with clay, 300mm rain per annum drip irrigation

CLIMATE

Continental: Dry summer days with cool evenings. Cool ocean breezes flow freely into the valley & extend ripening.

MACERATION

Cool maceration

FERMENTATION

Hand-punched down, wild yeast (natural) for 14 days

AGEING

Twenty months, 500L French oak barrels, 50% new fill, 50% second

FILTRATION

No fining or filtration

PRODUCTION

1800 Bottles

ANALYSIS

Alcohol 14%

TA 5.5 g/l

pH 3.57

R.S. 2.4 g/l

WINEMAKER'S NOTES

A classic, well-balanced thinly layered wine with brooding garnet of sweet red and black hedgerow fruit combined with stewed apples and cranberry. Hints of spice with cigar box aromas. Tannins are re-assuring with a cedar plum finish.

SERVING ADVICE

Compliments any hearty meat dish like oxtail, cog a vin, spicy foods and pulled pork. It plays well with spicy undertones but is more suitable for neutral dishes like bouillabaisse and a tom yum soup.

AWARDS

Tim Atkin:
95 Platter Guide
4.5 stars

Taste the Klein Karoo