



**DRUK MY NIET**  
WINE ESTATE

# DRUK MY NIET

## T3 MEDITERRANEAN BLEND 2016

<b>WINEMAKER:</b>	Alexa Macfarlane
<b>COMPOSITION:</b>	40% Tannat   35% Tempranillo   25% Tinta Amarella
<b>ORIGIN:</b>	Paarl
<b>AGE OF VINES:</b>	12 years
<b>SOIL TYPE:</b>	Decomposed Granite
<b>YIELD:</b>	6 tons per hectare
<b>AGEING POTENTIAL:</b>	2 - 10 years from vintage
<b>FOOD PAIRING:</b>	Pork Bao Buns   Meaty Pastas   Lentil Falafels



### VITICULTURE AND SOIL

These vineyards were planted in 2004 on ancient granitic soils at an elevation of 240m. Cooler nighttime temperatures ensure slow ripening. Unique soils are comprised of friable layers of yellow granite over a clay fraction causing roots to penetrate the soil deeply. This deep root penetration ensures luscious canopy growth and modest yields. Moderate to high stress levels due to warm days and windy conditions result in small, concentrated berries that produce wines of great concentration and complexity. Tailored actions are applied by hand in canopy management ensuring consistent quality in each vineyard.

### WINEMAKING AND MATURATION

Harvesting took place early in the morning while the grapes were still cool, followed by sorting at bunch and berry level prior to fermentation. Regular pump overs throughout fermentation ensured maximum extraction of subtle tannins and intense colour. The wine was gently pressed off the skins using a bag press's soft press cycle, and after settling in tank it was racked to barrel for maturation and malolactic fermentation (MLF). After MLF, the wine was sulphured and topped regularly. A tailored combination of 1<sup>st</sup> fill, 2<sup>nd</sup> fill, and older barrels were used on the various batches to ensure unique varietal, vintage and site expression. Barrel matured for 24 months before blending and bottling.

### TASTING NOTES

Bright cherry aromas on the nose are supported by layers of cinnamon, fennel bulb and black tea. Hints of sandalwood and toasted fenugreek, combined with intense black- and red fruits follow through onto the palate to produce a seamless wine of richness and intrigue. Notes of spice and dark fruits linger on the satisfying, dry finish.

ALC 14.75 | RS 3.7 g/l | TA 5.9 g/l | pH 3.60 | FREE SO<sub>2</sub> 0 mg/l | TOTAL SO<sub>2</sub> 58 mg/l | VA 0.77 g/l