



DRUK MY NIET
WINE ESTATE

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INVICTUS BORDEAUX BLEND 2016



WINEMAKER:	Alexa Macfarlane
COMPOSITION:	Merlot Cabernet Franc Cabernet Sauvignon
ORIGIN:	Paarl
AGE OF VINES:	12 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	5 - 25 years from vintage
FOOD PAIRING:	Eisbein Beef Steak

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 1st fill, 2nd 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

The 2016 season proved challenging as drought and heatwaves were synonymous with the vintage. Still, it produced wines with subtle tannins and elegant fruit spectrums. Ripe tannins form the base for an elegant, age-worthy wine. Upfront aromas of cedarwood, eucalyptus and dark berries. The tannin core is seamless and pairs well with a hearty meal.

ALC 14.62 | RS 3.0 g/l | TA 5.8 g/l | pH 3.63 | FREE SO₂ 6 mg/l | TOTAL SO₂ 76 mg/l | VA 0.79 g/l