



DRUK MY NIET
WINE ESTATE

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MOMENTUM RED BLEND 2020



WINEMAKER:	Marcus Milner
COMPOSITION:	56% Cabernet Sauvignon 31% Merlot 13% Cabernet Franc
ORIGIN:	Paarl
AGE OF VINES:	11 – 16 years
SOIL TYPE:	Decomposed Granite
YIELD:	8 tons per hectare
AGEING POTENTIAL:	3 - 6 years from vintage
FOOD PAIRING:	Tomato-based pasta Pizza Beef burgers Barbequed smoky spare ribs Aged cheddar or blue cheese

VITICULTURE AND VINTAGE

These vineyards were planted on ancient granitic soils at an elevation of 240m, where cooler nighttime temperatures ensure slow ripening. Friable layers of yellow granite over a clay fraction causes roots to penetrate the soil deeply, which ensures luscious canopy growth and modest yields. The 2020 vintage yielded a better crop compared to 2019, owing to favourable post-harvest conditions, sufficient water for irrigation and moderate temperatures during ripening.

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, and after settling in tank it was racked to barrel. After malolactic fermentation, the wine was sulphured and topped regularly. A 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 12 months before blending and bottling.

TASTING NOTES

Beautiful deep ruby hues, followed by layered aromas of blueberries, black cherries, fresh herbs and pencil shavings. These scents are further complemented by whiffs of cloves, cinnamon and vanilla paste. The smooth, velvety tannins are coated by a gentle kiss of oak, all wrapped in delicious flavours of blackcurrants and juicy plums. A fresh seam of acidity keeps all these elements in balance. The wine's silky structure is duplicated on the finish, where lingering notes of tomato stew completes this easy-drinking, yet complex wine.

ALC 14.70 | RS 2.6 g/l | TA 6.0 g/l | pH 3.65