



DRUK MY NIET
WINE ESTATE

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INVICTUS BORDEAUX BLEND 2018



WINEMAKER:	Marcus Milner
COMPOSITION:	Merlot Cabernet Franc Cabernet Sauvignon
ORIGIN:	Paarl
AGE OF VINES:	21 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	5 - 15 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

This vintage reveals wines with refined tannins and an elegant fruit spectrum. Ripe tannins provide a structured foundation for a wine built to age gracefully. Aromas of cedarwood, eucalyptus, and dark berries rise immediately from the glass, leading into a palate where the seamless tannin core complements robust, hearty dishes like braised lamb shank, mushroom risotto or grilled ribeye steak. A sophisticated expression with both power and finesse.

ALC 15.17 | RS 2.3 g/l | TA 6.0 g/l | pH 3.77 | FREE SO₂ 0 mg/l | TOTAL SO₂ 54 mg/l | VA 0.97 g/l