

THE Maggie

FOUNDERS RESERVE

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THE MAGGIE FOUNDERS RESERVE DRY RED

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swartland Region

PRODUCT INFORMATION

VINTAGE	Non-Vintage
VARIETALS	50% Cabernet Sauvignon, 50% Merlot
ORIGIN	Wine of Origin Swartland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes are cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 28°C. Finally the grapes are pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 2 – 10 weeks. This wine is then further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

WINEMAKER'S NOTE

This is an elegant wine that offers a nose infused with appetising red berry flavours and earthy undertones. The light oak integration is simultaneously seamless and soft, yet lively, showing much fruit on the palate that works with pleasing touches of spice.

TECHNICAL ANALYSIS

Alc.13.5% | RS 2.9 g/L | TA 5.7 g/L | pH 3.52

FOOD SUGGESTIONS

A great companion to any 'braai'/barbeque, pizza and pasta evenings.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 3 years.

SERVING TEMPERATURE 15 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390101057
CASE BARCODE 6002390122052

UNIT SIZE
BOTTLES PER CASE

750ML
6

AWARDS

Ultra-Value Wine Awards - Gold