

Code of **STOKE**



RED BLEND

STYLE

Ripe, juicy and slightly savoury flavours, this blend shows the balance between fruit purity and elegance.

SERVING SUGGESTION

A perfect companion with beef, mutton and venison.

AGEING POTENTIAL

Ready for immediate enjoyment and for the years to come.

VINEYARD INFORMATION

Appellation : Western Cape South Africa
Age of vines : 14 years
Root stock : R110 and Paulsen
Trellis System : Four wire extended Perold
Soil Type : Fernwood
Irrigation : Drip irrigation

HARVEST INFORMATION

Type : hand- picked (early morning)
Yield : 8-10 tons
Date : February-March
Sugar : 25.0°B

VINIFICATION

After sorting, de-stemming and crushing, the grapes are being cold soaked for 24 hours and slow fermented at 24-26 °C to enhance flavours and colour. 10 months Barrel maturation.

CHEMICAL ANALYSIS

Alcohol: 14.58%
Residual Sugar: 12.0/l
Total Acid: 6.2g/l
pH: 3.50

LIVING A LIFE WITH **STOKE**