



WINE ANALYSIS

pH:	3.43
TA:	5.7 g/L
Alc:	13.76%
RS:	2.6 g/L

LACE ROUGE 2022

HARVEST NOTES

All the components are from grapes grown on our Estate. Almenkerk Wine Estate is a registered estate: all our wines are grown, made & bottled on the Estate.

We employ precision viticulture (NDVI photography & satellite imaging) to ensure all the grapes of respective site ripen at the same time.

Picking decisions are made purely on taste rather than analysis. Only when the grapes have achieved the desired ripeness & flavour expression do we pick. Our vineyard team does meticulous sorting in the block to ensure only fully ripe, healthy grapes get delivered to the cellar.

This blend is a true vineyard blend in the sense that it reflects the reds we have planted on the Estate according to its hectares.

COMPONENTS

A blend of mostly Syrah (50%) and Merlot (33%), these are complimented with smaller percentages of Cabernet Franc (7%), Cabernet Sauvignon (4%), Malbec (4%) and Petit Verdot (2%).

WINEMAKING

All our grapes are submitted to a second rigorous sorting only the clean, healthy grapes are allowed in tank since we do not add any sulfites to the wine until after malolactic fermentation.

Every grape variety is picked according to its respective ripeness and made as a standalone wine. Winemaking practices differ between the varieties to a large extent e.g. Syrah is macerated for up to 6 weeks whereas the Merlot gets pressed immediately after fermentation.

After fermentation, the wines are pressed and fed into small French oak barriques (225L) for secondary (malolactic) fermentation and then left to mature for 17-18 months to allow the tannins to soften & the wine's components to integrate.

The final blend is made up after this maturation period. During ageing the barrels are tasted individually every 3 months to track the evolution of the wine. Blending trials take up to 3 weeks to find the balance and elegance we are looking for in this medium-bodied cool-climate red.



   /Almenkerk

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Cool climate wines just taste better.

LACE ROUGE 2022

TASTING NOTES

Now the fourteenth vintage of our popular red blend, through vine age and experience working with our single vineyards, we are honing down on what the best possible expression of our terroir is. The result is a medium-bodied, fruit-driven wine that is supported by ample tannins and judicious wooding to showcase what cool-climate red wines can be like.

Attractive spicy & olive tapenade on the nose with red fruit & perfumed notes in the background typify the 2 main grape cultivars (Syrah & Merlot) in this wine. Cabernet Sauvignon & Cabernet franc imparts some bigger tannins that form the backbone of the wine structure.

On the palate the wine enters fruity & voluptuous with a surprising freshness due to its cool climate pedigree. The supportive wooding complements this fruit-forward wine and lends a *sérieux* to the wine. It finishes off with a lingering finish, balancing mouthpuckering tannins with fruit purity.

The Vineyard Selection pairs well with red meat dishes, tomato-based sauces and Italian food (carpaccio, ossobuco). Works surprisingly well with chocolate desserts. Versatile as a food pairing wine, it can easily be enjoyed on its own with family and friends.

Drinking well now but will age beautifully over the next 3-5 years. Can be served slightly chilled as an aperitif wine.

Lace

W.O. ELGIN