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Consuls Reserve 2024

Product Information:

Full name: Brendel Consuls Reserve

Vintage: 2024

Varieties: 50% Cabernet Sauvignon; 50% Merlot

Origin: Franschhoek Bottling date: 26 March 2025

Total Produced: 4301 x 750ml; 100 x 1.5L; 19 x 3L; 10 x 6L

Technical Analysis:

Alc.12.41% | RS 2.44 g/l | TA 6.06 g/l | pH 3.43

Vinification & Harvest:

Picked by hand early in the morning at optimal ripeness.

Winemaker: Donovan Ackerman

Winemaking: Destemmed, but kept was whole berries.

Fermentation took place in small tanks with punch downs twice per day. Kept on the skins for 14 days after fermentation. Basket pressed into old 225L French oak barrels and kept in barrels for 12 months.

Winemakers' Note:

Aromas of black cherry, vibrant red fruit and with a hint of spiciness. Juicy tannin with an elegant finish.

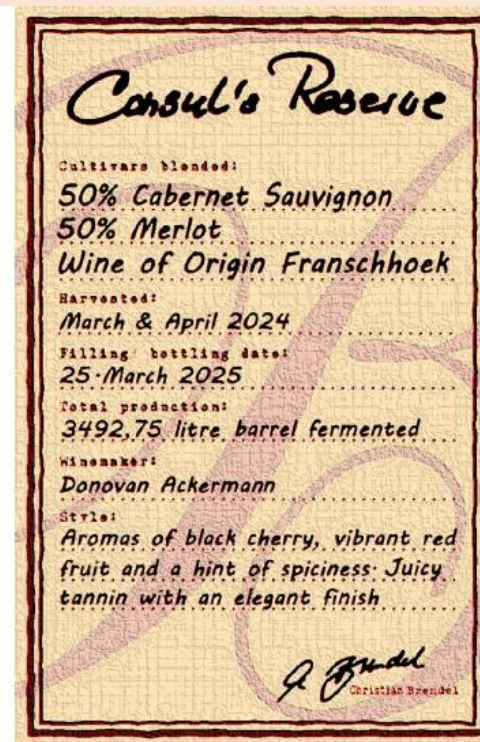
Cellaring: Drink now, or age for up to 6 years.

Serving Temperature : 16-18°C

Food Suggestions:

Ribeye steak with roasted potatoes or springbok carpaccio with parmesan shavings, deep fried capers and olive oil.

R149 Single or R119 p/bottle when purchasing a case of six



Alcohol abuse is dangerous to your health