



P A S C A L / S C H I L D T

Winery:	Alphabetical
Wine:	Alphabetical 'Vin Ordinaire' Red Blend
Vintage:	2012
Appellation:	Western Cape
Winemaker/Winegrower:	David Cope & Simon Wibberley
Harvest Notes:	2012 vintage saw earlier picking on the Swartland Syrah portion to maximise aromatics and acidity balance. The Stellenbosch portion of fruit showed classic intensity and tannin structure.
Cellar Notes:	Syrah all whole-bunch fermented, other grapes a mix of whole-bunch and de-stemming. All naturally fermented with no additions; aged in a combination of smaller and larger old French oak barrels for 12 – 18 months before blending. Dominated by Cabernet Sauvignon and Shiraz, the wine is a blend of grapes from Stellenbosch and the Swartland with each vintage changing slightly. The final 2012 blend is more streamlined than previous years, the bulk of it Cabernet Sauvignon and Shiraz but also containing Cabernet Franc, Merlot, Petit Verdot and a few others thrown in for good measure.
Tasting Notes:	A well-rounded wine with ripe fruit flavours, soft tannins and a dry, spicy finish that encourages further enjoyment. It combines the lush character of Swartland wine with the darker fruit flavours of Stellenbosch. The 2012 vintage is more aromatic and a touch lighter in weight than previous, ensuring superb drinking!
Aging & Drinking Suggestions:	Drink it before you get too old.
Technical Notes:	
Soil	Decomposed granite in Stellenbosch, Swartland = shale &, clay & decomposed granite.
Acidity	5.8g /l
pH	4
Residual Sugars	1.5 g/l
ABV	13%
Barrel Maturation	12 – 18 months, used French oak barrels
Production (bottles)	33,000 bottles