



PASCAL/SCHILDT

Winery:	Boer & Brit
Wine:	The General
Vintage:	2013
Appellation:	W.O. Western Cape
Winemaker/Winegrower:	Stefan Gerber
Harvest Notes:	Fruit was picked at optimum maturity and fermented dry on the skins at 25°C in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels. After SO2 adjustments the wine was racked to some oak barrels and aged for 18 month
Cellar & Blending Notes:	CABERNET FRANC/MERLOT/PETIT VERDOT/MALBEC
Tasting Notes:	a full bodied Bordeaux style blend of Cabernet Franc , Merlot, Petit verdot and Malbec. Its seductively perfumed nose generously offers layers of cassis, raspberry, cedar and a touch of spice and minerals.
Aging & Drinking Suggestions:	Fillet of beef with a cream based (mustard/black mushroom) or Béarnaise sauce, rack or slow roasted leg of lamb with a rosemary crust, gemsbok/kudu rump steak with a creamy wholegrain mustard sauce
Technical Notes:	
Soil	Rich, weathered granite
Acidity (TA)	5.1
pH	3.58
Residual Sugars	2.6
ABV	13.87
Barrel Maturation	n/a
Production (bottles)	6098 x 750 ml