

The Navigator Magnum Red Blend — 2015

RESERVE

VINEYARDS

Fruit for this wine was sourced from our estate vineyard. We use a variety of clones mostly grafted on 101-14 rootstock. All vines are cane pruned with bud reduction, shoot thinning and second set removal performed as required. Fruit selection is based on ripeness levels and flavour.

WINEMAKING

Blended from the best blocks in our estate vineyard which have been carefully managed to ensure optimum ripeness along with extra concentration to allow for a long, gentle maturation once bottled. Each block was fermented then matured in oak barrels as stand alone parcels. After at least 12 months initial maturation, each individual barrel was tasted and scored with only the best making the cut for Navigator. After extensive bench trialling a blend was put together that not only expresses the best of the vintage but also is a true reflection of our terroir in the Bridge Pa Triangle district.

As always Merlot plays the lead role at 60% of the Navigator blend, giving body, richness and a plump roundness to the mid palate. Cabernet Sauvignon gives structure, length and longevity at 20% but also adds to the all important freshness of the blend. Cabernet Franc at 11% adds elegance and gentle herbal perfume. A splash of 9% Malbec gives highlights of floral violet and boysenberry aroma while deepening the colour with purple hues.

Merlot 60%, Cabernet 20%, Franc 11%, Malbec 9%

TASTING NOTE

Softly concentrated with deep and dense aromas of plush red plum, berry fruits, hints of blackcurrant, cocoa, spice and cedar. Each variety contributes to an exquisitely varied array of aroma and great depth of flavour. The palate is medium-full bodied, rich with layers of succulent fruit and chary oak flavours.

The long finish with silky, fine grained tannins make this an ideal accompaniment for your beef dishes, richly flavoured foods, and cheeses.

CELLARING

The benefit of a magnum is that the process of ageing occurs at a slower rate, this affording the wine more time to achieve its ultimate peak maturity.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.6
Total acidity	5.3 g/l
Alcohol	13.5 %
Residual Sugar	<1 g/l

ALPHA—DOMUS

