



BAYEDE! KING GOODWILL JUBILEE

CELLAR MASTER'S NOTES:	The wine has a beautiful dark, rich colour. An exceptionally complex wine with dark fruit and cloves on the nose. Full bodied, succulent and approachable. Tannins elegantly integrated.
STYLE:	Medium to full-bodied red wine
CULTIVAR:	Cabernet Sauvignon 45%, Merlot 41% & Shiraz 14%
HARVESTING:	All varieties of the blend were picked at optimal ripeness. Each component was harvested separately.
VINIFICATION:	Good quality grapes are harvested at a full ripe stage (25°B). The crushed grapes are inoculated with pure yeast and fermented dry at 26-28°C. Alcoholic fermentation is completed in about 7 – 8 days. The malolactic fermentation, aged for 12 months in French & American oak barrels.
ANALYSIS:	Alc: 14% sugar 3g contains sulphites
MATURATION POTENTIAL:	3 - 5 years
CASE SIZE:	6 X 750ml
FOOD SUGGESTION:	This wine will compliment succulent red meat dishes, leg of lamb, pot-roast, oxtail, mild beetroot cream dish, biltong soup, game birds or duck.
AWARDS & ACCOLADES:	YANTAI GOLD AWARD CHINA AWARDED IN 2011 SILVER MICHELANGELO AWARD 2012 THREE STAR PLATTER AWARDS D'ESCOFFIER DISCIPLE 2012 FRANCE selection VERITAS 2017 BRONZE MEDAL VERTIAS 2018 SILVER MEDAL 3 STARS PLATTERS 2020