



HERMANUSPIETERSFONTEIN ARNOLDUS 2016

Tasting Notes:

Origin:

Sondagskloof

Composition:

Cabernet Sauvignon 55%

Merlot 30%

Malbec 5%

Petit Verdot 5%

Cabernet franc 5%

Alcohol:

12.32%

Res.Sugar:

2.47g/l

Total Acidity:

5.4 g/l

pH:

3.54

Maturation in oak:

24 months in new French oak barriques (225L)

Maturation in bottle before release:

12 months

Bottling Date:

Jan 2020

Aroma profile:

Fresh red and purple fruit, sour cherry, plums and spice, black olives and licorice

Palate profile:

Balance, elegance, freshness, drinkability, longevity – a wine that personifies what Hermanuspietersfontein is all about

Aging potential:

7 -10 years and beyond, provided stored under optimum conditions