



# OPSTAL

Since 1847

## CARL EVERSON CAPE BLEND 2017

### CULTIVARS

30% Pinotage, 30% Cabernet Sauvignon, 27% Carignan, 13% Cinsault

### NOTES FROM THE WINEMAKER

Made from the best and carefully selected grapes on the farm, this is our flagship red wine. The 2017 vintage shows lovely blackcurrent, cherry, mulberry and pepper spice aromas on the nose with a nuttiness from the barrel maturation. The structure of this wine is medium bodied, with the Carignan and Cinsault providing an elegantly fresh and zippy palate, finishing dry.

### PAIRS WELL WITH

Fillet of beef  
Braaivleis  
Lamb shank  
Italian cuisine

### OAK PHILOSOPHY

The Cabernet Sauvignon component of this blend was in new oak, but the other varieties were in 3<sup>rd</sup>, 4<sup>th</sup> and even older fill barrels – all 300L French oak and for a period of 20 months. After bottling the wine spends another 8 months in the bottle before being released onto the market. In the Carl Everson Range we aim for complexity, balance and elegance. So, we don't want to overpower the wine drinker with too much oak extraction and rather let the fruit be captain of the ship through plenty drinkability.



### WHO WAS CARL EVERSON

Carl Everson was the visionary 4<sup>th</sup> generation farmer at Opstal Estate. This wine is a tribute to him and his beloved Chevy C10.

### ANALYSIS

Alcohol % (V/V)	13.6
Residual Sugar (g/l)	3.5
Total Acidity (g/l)	5.6
pH	3.5

# HERITAGE RANGE