

Xavier Flouret™

uQamata 2013



WINEMAKER
WINERY
APPELLATION
COUNTRY
GRAPE VARIETAL

Meyer Joubert
Joubert-Tradouw
W.O. Tradouw
South Africa
50% Cabernet Sauvignon, 36% Merlot,
14% Cabernet Franc

HISTORY

Sixty-one years ago, Schalk-Willem Joubert left Wellington for the fertile Tradouw Valley to farm mainly with fruit and wine grapes. His son, Jacobus Joubert (Meyer Joubert's father) realized the potential of growing premium grape cultivars for the production of wine. Starting their own wine tourism, in 1998, the Joubert men made their own fermentation cellar out of stone from the rocky soils, characteristics of the farm. In 1999, the first grapes were harvested and crushed for the production of wine.

TERROIR

The soil is made of Karoo shale, mixed with clay. There are 1.89 hectares of Cabernet Sauvignon, 3.95 ha of Merlot and .75 ha of Cabernet Franc. The yields average 45.5 hectoliter/ ha. The climate is Continental with dry, warm summer days and cool evenings and an average of 300mm of rain per year. There are cool ocean breezes that flow freely into the valley & extend ripening.

VITICULTURE & VINIFICATION

Harvest started in late March from the 21st to 28th of March 2013. The finest hand-picked grapes were chosen from various vineyard blocks using sustainable methods. Pre-fermentation cold maceration at 8°C for three days. Then fermentation is hand-punched down with natural wild yeast for 14 days.

AGING

20 months in 300/500L of 30% new fill French oak barrels, the rest in third and fourth fill.

STYLE

A complex wine highlighting notes of raspberries, blackberries, and red fruits, followed by a lingering herbal finish. Great aging potential.

FOOD PAIRING

Enjoy this wine as an aperitif with friends and family. Will compliment all types of meat dishes especially a rack of lamb, duck, goose or turkey. Delicious with tomato based pasta. Decant before drinking.

TECHNICALS

Alcohol: 14%, Total acidity: 5.6 g/l, PH: 3.5, Residual sugar: 2.5 g/l