







# Angels Tears Merlot Cabernet Sauvigon R69.00

Angels Tears got its unusual name from a legend that began in a small town, Freinet, in France in the 18<sup>th</sup> century, when the grape harvest produced an outstanding vintage that was especially fragrant and ambrosial. Word spread afar, and legend has it angels stole into the village cellars by night and, upon touching the wine to their lips, wept tears of joy. The very same legend continues to this day at Grande Provence, home of Angels Tears. Here a French Huguenot family planted the first vines imported from France in 1694. The first batch of Angels Tears wines was produced in 1992 from Muscat d'Alexandrie grapes.

## WINE OF ORIGIN

Western Cape

#### VINTAGE

2018

#### ANALYSIS

Alc 13.5 vol % pH 3.46 RS 3.5 g/l

TA 5.5 g/l

## VINIFICATION

Only the best grapes are selected from Grande Provence vineyards and picked by hand for processing. The grapes are brought to the cellar where they are gently destemmed and fermented at 24°C.

The fermentation takes up to two weeks at 24°C with a minimum of four pumpovers a day to achieve the wine's elegant structure and lovely colour. The blend consists of 40% Merlot, 40% Cabernet, and 20% Petit Verdot. The wine is matured on French oak for 8 months. The blend may vary from vintage to vintage.

## STYLE

This fruity red is a blend of predominantly Merlot and Cabernet Sauvignon with splashes of Petit Verdot for good measure, all harvested from Grande Provence vineyards in Franschhoek.

The Merlot Cabernet Sauvignon is an easy drinking red blend with upfront red berry flavours on the nose and palate. This medium bodied wine has soft, smooth tannins, perfect for everyday enjoyment.

## SERVING SUGGESTION

"Our Angels Tears Red goes down perfectly with meat off the braai, or just enjoy it in good company – it's always a crowd pleaser," says winemaker Thys Smit.

Category: House Wines