



**GRAPE:** Cabernet Franc 50%, Cabernet Sauvignon 30%, Petit Verdot 10% and Merlot 10%.

**VINEYARDS:** Grapes are selected from separate plots; Cabernet Franc 2 hectares, Cabernet Sauvignon 2.4 hectares and Petit Verdot 1 hectare in deep, strong, partially clay soils at an altitude of 380-450 metres above sea level. The vines, between 15 and 26 years, are planted at densities of 3500-5000 per hectare and trained in the traditional Cordon method.

**VINIFICATION AND AGING:** The grapes are bunch-selected and berry-sorted by hand on sorting tables. Grapes are soft crushed and the must fermented in stainless steel and concrete fermenters at 28° C for 12-22 days on the skins with frequent pumping of the cap. Malolactic fermentation occurs naturally during 18 months of maturation in 228ℓ French oak barrels with about 60% new oak. The batches are assembled before bottling to enhance the complexity of a wine of about 14.5% alcohol.

**STYLE AND MATURITY:** The Chamonix Troika has deep ruby-mulberry colour when young, with scents that recall vanilla, sweet ripe cherries, blackberries and other spices. The wine is amply structured; full, round and smooth on the palate with rich fruit and berry sensations, fine harmony and length of flavour.

Although impressive young, it should reach a prime at 10-15 years.

## *Troika Reserve 2016*

Safrá 2016. Vinícola Chamonix em 14/10/2019. Franschhoek/ZA.