



**BRUTUS**  
FAMILY WINES

## John Brutus Reserve 2014

Petit Verdot 33% • Cabernet Sauvignon 30% Cabernet Franc 20% • Merlot 17%

All varietals are planted in Soils of decomposed granite with sections of Oakleaf and Villafonte. Open canopy management is carried out for the Cabernet Franc and Merlot to ensure rich full, flavours. The Petit Verdot canopies are denser in order to protect against sunburn of the late ripening of grapes. The grapes were left on the skins for 14 days. After pressing, the wine underwent malolactic fermentation in tank and was then racked into 225 litre barrels for maturation. Medium toasted oak was used for the 19-month maturation in mainly 2nd and 3rd fill barrels.

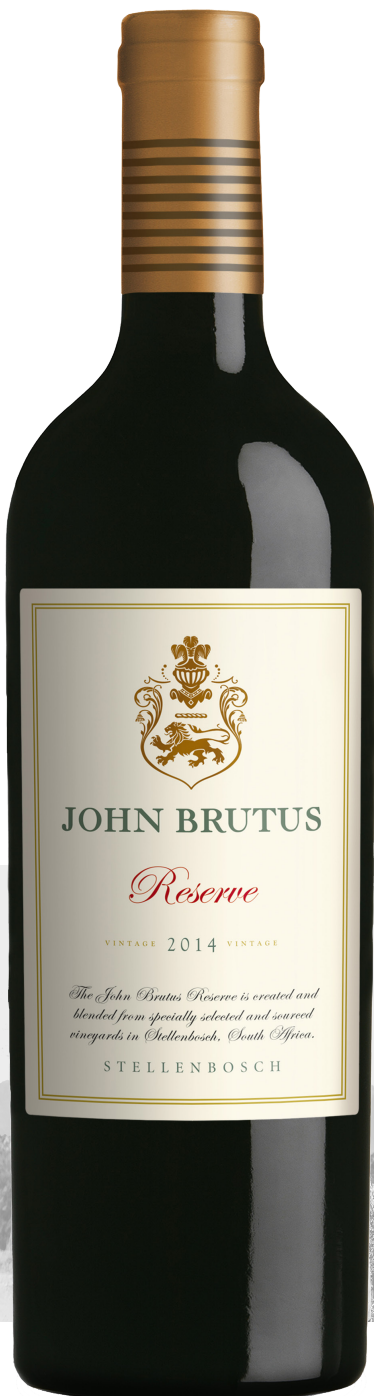
### TASTING NOTES

Complexity and balance are evident in this blend which expresses ripeness and structure. Rich concentrations of red berries, mulberries and blueberries are enhanced by oak spice from the French barrel maturation. This crafted blend shows elegance and length.

Serve this red wine with slow roasted lamb shoulder and mushroom risotto.

Alc	14.11%
RS (g/l)	2.5
TA (g/l)	5.3
Ph	3.72

Tim  
Atkin 2017 90<sup>pts</sup>



WINE OF ORIGIN STELLENBOSCH

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