

The Fledge & Company

Red 2014

Touriga Franca 45%, Touriga Nacional 40%,
& Shiraz 15%

An alternative blend, Portuguese led



Philosophy –

Anchored in the belief that a good wine transcends fads, fashion or convention, our sole aim is to craft an alternate blend which reflect the *climats*, varieties, vintage & all the while offering enjoyment. *It's like a Walkman.*

Vineyard –

Low yielding combination of trellised & old bush vine sites planted in a combo of the Cape's ancient soils. 2014 might be maligned by many due to the trying inclement nature of the vintage, but with strict fruit selection in the vineyard, hand harvesting, sourcing from multiple regions & working with dedicated growers, one could craft less showy, elegant wines.

Vinification –

Each varietal was hand harvested & separately vinified according to traditional

methods in open-top cement fermenters / *lagars*, gently pressed and racked off into old French oak barrels of varying size for 24 months maturation prior to blending & bottled unfinned, unfiltered. The Touriga Franca was noted by exotic floral & red berry, the Touriga Nacional reached optimal ripeness with masses of black fruits & bright spice, and the Shiraz subtly spiced & lighter bodied. Only yeast & small amounts of sulphur are added during the process.

Wine –

Aromatic & generous with a combination of black & red berry fruits, *fynbos*, All-spice, quince, floral notes & savoury finish cloistered in chalky tannins. Rustic farm fare, grilled fowl, hearty vegetarian dishes, firm *fromage* & charcuterie – or simply enjoy while sitting around a braai. Best decanted & served ever so slightly chilled.

Anorak Facts

Vintage 2015 yielding 1200 bottles Alc. 13.49% pH 3.60 TA 5.9 g/l RS 3.2 g/l
Drink now – 2022+ | Cellar horizontally | Best Decanted | Serve 16°C- 18°C

T. +27 (0)723856503 | E. wine@fledge.co.za | Calitzdorp, the Klein Karoo, South Africa | www.thefledge.co.za