The Fledge & Company

Red Blend 2012

Souzão 40%, Touriga Franca 40%, &

Touriga Nacional 20%

Rare old vine, Portuguese varietal blend



Philosophy -

"Fortitudine vincimus" – By endurance we conquer. Our aim is to craft a fine, cellar worthy Portuguese varietal blend from rare Cape vines & only to release said wine in exceptional vintages.

Vineyard -

None of the vineyards were younger than 30 years of age – some were trellised, while others bush vines, though all extremely & notoriously low yielding. 2012 was noted by inclement weather at the start of vintage and cooler dry conditions persisting from the middle to end of vintage ideal for slow optimal ripening of red varieties – resulting in the most opportune conditions for crafting a fine red.

Vinification -

Each varietal was hand harvested & vinified separately – it was also the first time that each variety reached optimal ripeness

to attempt the crafting of a fine table wine. All fruit was crushed into temperature controlled small open top cement fermenters /lagars, inoculated with yeast, manual pigeage throughout the week long ferment, gently pressed, racked off into old 300L French oak barrels, matured for 24 months prior to blending & bottling unfined, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine -

A melange of red & black hedgerow fruits, meaty undertones, exotic spice, fynbos, powdery tannins & a savoury finish are the calling cards of this blend. Comforting rustic farm fare, venison dishes, hearty vegetarian cuisine, as well as firm fromage & charcuterie are perfect partners or simply enjoy around a braai. Best decanted & served ever so slightly chilled. Cellaring is advised.

Anorak Facts

Vintage 2012 yielding 1200 bottles Alc. 13.88% pH 3.58 TA 5.6 g/ ℓ RS 3.2 g/ ℓ Kudos 4 ½ Stars Platter's 2016 / TOP 10 CAPPA Challenge 2015 / 15.5+ Jancis Robinson MW jancisrobinson.com Drink now – 2030+ I Cellar horizontally I Best Decanted I Serve 16°C- 18°C