

THE FLAGSHIP

RIGHT BANK 2015

Winemaker: Abraham de Villiers / Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 58.2 % Merlot / 13.6 % Cabernet Sauvignon / 13.6 % Petit Verdot / 13.6 % Cabernet franc
Appellation: Stellenbosch
Website: www.stellenboschvineyards.com
Tel: +27 (0)21 881 3871
Fax: +27 (0)21 881 3102

Background

Nature is a fickle mistress. She will tell you a direct lie if she can. But, like most elemental forces, on the rare occasions when she smiles on you, magic happens. We can't predict when nature will favour us with these rare glimpses of perfection, but we can recognise and treat these wines with the respect that true greatness deserves. This is The Flagship.

Inspired by our successful first vintages of single cultivar Petit Verdot and Cabernet franc we come full circle and blended these cultivars with Merlot and Cabernet Sauvignon to create The Right Bank. Merlot is the mistress and backbone of the blend, Cabernet Sauvignon adding structure, Petit Verdot the fruit and Cabernet franc the soul, all in harmony to create a once in a life time taste experience.

Vintage conditions:

The 2015 harvest had the earliest start in decades and will go down as one of the best in the new era. A warm August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years with concentrated fruit and exceptional concentration.

The winemaking

Grapes were harvested optimally ripe and hand sorted in our Flagship cellar to ensure only the best fruit is used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. The fermented wine was hand pressed with a small 1 ton basket press and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked to barrels for maturation.

Maturation:

The wine was matured for 24 months in French oak barrels of which 55% was first-fill.

Total production:

2 820 Bottles

Winemaker's comments

It took us more than a year to perfect this blend and it shows with fragrant and intense sweet fruit aromas to entice the senses. The wine boasts fine, mouth coating tannins which contribute to a long, sophisticated finish.

Maturation potential

The elegance and fruit intensity of the The Right Bank makes it delicious to drink now but with its great body and structure it will improve with cellaring up to 2027.

Food pairing

Consider rich cuts of red meat, well-aged cheese or wild game as a food partner to this richly concentrated wine.

Chemical analysis

Alcohol: 14.84% by volume
Residual sugar: 2.55 g/l
Total acidity: 5.85g/l
PH: 3.52