





Family RESERVE 2013

Only produced in exceptional vintages, this family reserve reflects the very best that Pella has to offer. Produced from specially selected vines, hand-selected fruit and using only the finest French oak barrels, no effort is spared to create this wine of distinction. Harvested from old bush vines; an opulent blend of Cabernet Sauvignon and Malbec. Cold soaked for 11 days at 8°C under a CO2 blanket. Thereafter the wine was fermented up to a maximum temperature of 26° Celsius. Pumped over 3 times daily to maintain a low temperature in the cap of solids. Both free-run and press juice were used. 18 months in new French oak barrels.

TOTAL PRODUCTION: Only 372 bottles

VINEYARD: Stellenbosch Kloof

TASTING NOTES: Concentrated and full-bodied; An opulent wine that offers richness, silky tannins, hints of cassis, plums, graphite, cedar and violet.

FOOD AND WINE PAIRINGS:







ALC: 14.29 TA: 6.3 RS: 2.3 pH: 3.59