



## G. 2012

### L' AUBE DE LA VIGNE

Legendary winemaker Denis Dubourdieu teams up with our residential South African cellar master to create the 'First Growth of the Cape'. Uncompromised quality is the leitmotiv for this wine that is determined to set new standards – with a strict limitation of 3745 bottles in its third vintage.

*First Growth of the Cape*

**The season** Overall healthy with ideal growing conditions and a cool, though lengthened, harvesting period without rain. Cold conditions in November and subsequent heat waves in January resulted in a high quality yet limited crop for red varieties and a small berry size. Particularly outstanding was Syrah in the Stellenbosch area with optimal ripeness at a low pH. **Varietals** A blend of Syrah, Cabernet Sauvignon, and Petit Verdot; selected from seven different vineyards across the Western Cape area. **Harvest** Extreme care and intense selection. Hand picked in small portions, the grapes are carefully destemmed and meticulously sorted twice by expert hands. Manual crushing ensures gentle treatment of the berries. **Vinification** Alcoholic fermentation in both new French oak barrels and stainless steel tanks, with strict temperature control and regular breaking of the cap for optimal extraction. **Maturation** 18 months in new French oak barrels from seven different talented cooperages, thus integrating the rich tannins and adding complexity to the wine. **Tasting notes** Profound, dark ruby colour in the glass. An explosion of fruit aromas with blueberry, huckleberry, cassis, notes of juniper and liquorice, over a background of havana tobacco, incense and cedarwood, with hints of cardamom and black pepper, and floral reminiscences of peony. The mellow and velvety attack is followed by a dense and savoury evolution, leading to a lovely and endless sugary final, backed by the freshness of the tannins. Stylistically marrying the complex fruit bomb with a classic right-bank structure, this wine is crafted to beautifully age over decades.

Selected by  Emirates First Class

*Recommended glass: Zalto Denk'Art Bordeaux • Riedel Sommeliers Bordeaux Grand Cru Plateau of Maturity: Now till 2050 or longer*