



THE ECHO OF G. 2013

THE ECHO OF G. reflects on the new wine crafted by legendary winemaker Denis Dubourdieu together with our residential South African cellar master. Second wine to the 'First Growth of the Cape', this *œuvre* enjoys the same uncompromised quality as G. – and is ultimately born during blending.

Resounding Pleasure

The season A late start after a rainy winter and a cold spring. The growth season was short and warm, with ideal conditions during harvest time, allowing for a gentler ripening process. The wines showed exceptional fruit, freshness and concentration, especially in the Syrah and Petit Verdot grapes. **Varietals** A blend of Cabernet Sauvignon, Syrah, Petit Verdot, and Cabernet Franc; selected from 10 different vineyards across the Western Cape area. **Harvest** Extreme care is applied to the picking and selection of grapes. Handpicked in small portions, they 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** 22 months in mostly new French oak barrels from seven different talented cooperages, thus integrating the rich tannins and adding complexity to the wine. **Tasting notes** Immensely deep, dark fruit of plum jam, black cherries, blackberry, cassis, rich bitter chocolate, and hints of ripe Caribbean vanilla and tobacco. Voluptuous approach on the palate with marvelously juicy body and impressive depth. Exceptionally velvety texture with caressing tannins. Noble dark berry fruit of mulberry jelly, a subtle smoky touch, and hints of cocoa. Marvelously integrated and densely knit together with remarkably ripe acidity structure and a subtly sweetish fruit profile. Powerful length and impressive volume in the finish.

*Recommended glass: Zalto Denk'Art Bordeaux • Riedel Sommeliers Bordeaux Grand Cru
Plateau of Maturity: Now till 2035 or longer*