



NEWSFLASH

CAPE BORDEAUX RED BLEND REPORT 2019



The Fifth Annual Cape Bordeaux Red Blend Report is Now Out!

Worcester Wine and Olive Route is very proud and pleased to announce that Leipzig Grand Master 2017 has won another prestigious accolade!

Leipzig Grand Master came in the top 5 wines at the fifth annual Winemag.co.za Cape Bordeaux Red Blend Report 2019. It received a score of 93-points!

Leipzig Grand Master 2017

Price: R160

34% Merlot, 23% Cabernet Sauvignon, 23% Malbec, 11% Cabernet Franc and 9% Petit Verdot .

Matured for some 12 months in French oak. The nose shows red and black berries plus tilled soil and pencil shavings while the palate is marked by pure fruit, fresh acidity and fine tannins. Well balanced, long and savoury.

KEY FINDINGS:

The first observation to make about the tasting for our fifth annual Cape Bordeaux. Red Blend Report is that entries were down significantly – 65 entries received from 53 producers received this year compared to 81 entries from 64 producers in 2018, surely yet more evidence of the economic distress that the South African wine industry finds itself in.

As ever, the most successful wines in this tasting managed to combine flavour intensity with freshness and structure. There were quite a few lighter bodied wines which benefit from being immediately accessible but lack the volume and brilliance to warrant very high reward.

Conversely, there were wines that seemed to have been worked hard in the cellar in order to achieve weight and power and these often forfeited refreshment value - balance is one of the fundamentals of wine aesthetics for a reason.

It was notable that many of the older wines, including those from much vaunted 2015, were already quite mellow, with tannins polymerising quickly, and you have to question quite how long their lifespan will be. Another point of debate was the seeming sweetness many of the wines displayed – producers may be inclined to pick as ripe as possible in order to achieve fullness in the end-wine but often food-friendly savouriness seems to get lost.

The tasting was blind, ratings done according to the 100-point system. Final scores were awarded on the basis of discussion that involved re-tasting where necessary rather than relying solely on arithmetic averaging

