



Basel Cellars
ESTATE WINERY

2012
CLARET
COLUMBIA VALLEY



For Shelf talkers, Bottle
Shots, Trade Materials, Visit:
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The “Brits” might call it clear, pale or light colored, but our Claret is nothing but dark, bright and juicy! Crafted from Cabernet Sauvignon, Malbec, Merlot and Cabernet Franc, it was surely made for you to enjoy every day and for every occasion. Stellar fruit and creative wine making techniques laid a solid foundation for this wine and it aged gracefully in neutral French and American oak for 20 months. A selection of barrels from different lots was chosen and blended together in perfect harmony prior to bottling.

After pulling the cork on our 2012 Claret, you will be surprised by expressive notes of plum, mocha and leather on the beautiful bouquet. A short while later intriguing notes of cedar, black currant, lavender and dried herbs will fill your glass. There is an explosion of dark berry fruits in the mouth feel, in between layers of subtle oak and bright acidity. The mid-palate is round and velvety, with ripe fruit lingering on throughout the finish. Firm tannins bring structure and balance to this wine. Our Claret was made for food and will pair well with Sunday afternoon’s leftovers, your favorite wood fire pizza or my favorite - grilled lamb chops on the braai! Enjoy!

TECHNICAL DATA

Vintage: 2012

Varieties: 52% Cabernet Sauvignon, 31% Malbec, 12% Merlot, 5% Cabernet Franc

Vineyards: Double Canyon, Double River, Gamache

Appellation: Columbia Valley

Oak: Neutral French and American oak, 20 months

Alcohol: 14.4%

pH: 3.77

T.A. 5.6g/L

R.S. 0.2g/L

Production: 2104 cases