

CABERNET MERLOT 2007

VINTAGE A wet winter promoted early vigour in spring which necessitates the renewal of leaves in the ripening zone to prevent bunch shading. Irrigation during veraison alleviated any possible water stress. A Gradual temperature increase in January and February advanced the simultaneous ripening of both sugar and fruit.

VINEYARD The Merlot vineyards, on northwest facing slopes are at an altitude of 300m above sea level, directly overlooking the cold Atlantic. Cabernet is planted lower down warmer slopes, with a high water retention capacity. Viticulture practices like green harvesting & bunch thinning during veraison limits the yield in both varieties to around 8 tons per hectare. This results in even ripening which impacts positively on grape and wine quality. A limited number of Cabernet Franc, Malbec and Petit Verdot vines were also subjected to similar viticultural practices.

VINIFICATION The grapes were hand picked and sorted before fermentation. Cold soaking for up to 4 days assured maximum colour and flavour extraction in a non-alcoholic environment. During the early stages of fermentation the juice was regularly pumped over the skins to aid tannin extraction and colour stabilisation. After 5 days the wine was racked into new (35%) and used 225L French oak barrels, where malolactic fermentation was induced. After 10 months oak maturation the wine was blended 44% Cabernet and 35% Merlot and varying percentages of Cabernet Franc, Malbec and Petit Verdot.

ANALYSIS Alcohol 12.5% pH 3.64 Acid 6.50g/l

TASTING NOTES Bright ruby red colour, bountiful fruit on the nose. The dry austere Cabernet is superbly balanced by the softer fruity Merlot. Well integrated with a lingering finish. The other 3 grape varieties impart complexity which adds to the character of the wine.

CELLAR DOOR PRICE

R75.00 per bottle

R450.00 per case of 6

