

Boland !Um Hap Cabernet Sauvignon/Merlot 1995

This red blended wine (mainly Cabernet Sauvignon and Merlot) with its ripe fruit character has an appealing combination of berry and pepper flavours, which is well balanced with the soft wood tannins. It is both elegant and full-bodied. Although the wine will compliment a number of dishes, it also provides a pleasant taste experience on its own.

variety : Cabernet Sauvignon |

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : **alc** : 12.3 % vol **rs** : 2.5 g/l **pH** : 3.4 **ta** : 5.8 g/l

type : Red

pack : Bottle

ageing : 3 to 4 years

in the cellar : The 1995 season was, similar to 1993 and 1994, abnormally dry and warm, which caused the grapes to ripen earlier and the vineyards to produce a very low yield. The red grape varieties were physiologically ripe when harvested and at the same time had the correct sugar-acid proportion. This resulted in flavourful wines with a good structure and soft tannins. The grapes came from vineyards in the Voor-Paardeberg, Paardeberg, Durbanville, Paarl Valley and Klein Drakenstein areas.

The wine is a blend of 43 % Cabernet Sauvignon, 40% Merlot and 17% Cabernet Franc. The Cabernet Sauvignon is fermented in cement tanks ("kuipe") and for the full duration of fermentation, is pumped over the skin cap twice a day for colour and flavour extraction. The same process is followed with the Merlot, but only for 75% of the duration of fermentation. Both wines spends twelve months in small oak barrels. After blending, selected barrels of both wines, was blended with the small portion of Cabernet Franc, filtered and bottled.