

## Yonder Hill Inanda 1996

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Varietal: 91% Cabernet Sauvignon; 9% Merlot

Deep dark colour. Good spicy flavour with raspberry / mulberry fruit and soft tannins followed by vanilla sweetness.

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variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Yonder Hill

winemaker : David Lockley

wine of origin :

analysis : alc : 12.9 % vol rs : 1.7 g/l pH : 3.66 ta : 5.5 g/l

type : Red style : Dry

pack : Bottle closure : Cork

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in the cellar : VINEYARDS: Vineyards are seven years old and planted on the northern slopes of the farm. The vines are trained onto a five wire trellis system to maximise exposure to the sunlight and sea breeze. The use of minimal handling and insecticides shows our approach towards enviro-friendly farming methods.

SOILS: Deep fertile Oakleaf or Clovelly soil. The 20 to 30 cm of lime becomes a good mixture of sand to sand-lime-clay soil medium. It is then followed by 50 to 60 cm of wet zone, as a result of limited amounts of clay, with apparent granite origin.

WINEMAKING: The berries ripened in the early months of the year and were then gently crushed. Fermentation on the skins took place, followed by gentle pressing and then blending of the different wines. Thereafter the wine spent 31 months in the finest 225 l French Oak barrels.