

BC Wines Ruby Cabernet Merlot 2004

Inspiration combined with nature's patience has waited for the perfect moment of optimum ripeness to harvest the grapes of this flavourful Cabernet Sauvignon. Dark berries with hints of mocha lifts from the glass and a rounded, well balanced palate gives a lengthy finish

Serve between 14 - 16°C with a saddle of springbok studded with bacon, or with roast pork rubbed with black pepper.

variety : Ruby Cabernet | 60% Ruby Cabernet, 40% Merlot

winery : BC Wines

winemaker : Jean le Roux

wine of origin : Worcester

analysis : alc : 13.8 % vol rs : 2.1 g/l ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fragrant **wooded**

pack : Bottle

ageing : Ready to drink but cellar well for three years.

in the vineyard : Regular sampling and visits to the vineyards and tasting of the grapes are therefore important in determining optimum ripeness and date of harvesting.

about the harvest: The emphasis for red wines are grapes that are harvested at optimum ripeness. This will ensure that the tannins are ripe and soft, combined with prominent fruitiness (avoid over ripeness). Regular sampling and visits to the vineyards and tasting of the grapes are therefore important in determining optimum ripeness and date of harvesting.

in the cellar : The wine is fermented with French oak chips that contributes to the complexity of the wine (without being dominant).