

## 3 Anchor Bay Cabernet Sauvignon Merlot 2004

Ripe berries and black fruit on the nose with hints of eucalyptus and subtle vanilla. The medium full palate is rounded by ripe fruit.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Merlot

**winery :**

**winemaker :** Chisto Versfeld

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 4.8 g/l    pH : 3.81    ta : 5.5 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle

**ageing :** 3 - years.

**in the vineyard :** Soil type: Sandstone

Age of vines: 5 - 7 years

Trellising: Vertical three wire

Yield: 4 - 5 tons/ha

Irrigation: Drip

**about the harvest:** Picking date: Beginning March 2004

Grape sugar: 25.8° Balling

Acidity: 6.7g/ltr

pH at harvest: 3.7

**in the cellar :** Fermentation temperature: 26 - 28°C

Grapes were destemmed, crushed and cold macerated for 24 hours. The juice was inoculated with yeast and regular soft pumpovers were done for extraction

Wood ageing: 8 months French oak

Total production: 1200 cases

