

Marklew Capensis 2003 (Reserve Blend)

Swiss International Air Lines Wine Awards 2006 – Bronze
Swiss International Air Line Awards 2005 - Bronze

Well balanced with plenty of lively flavoursome berry juice.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 31% Merlot, 7% Pinotage

winery : Marklew Wines

winemaker : Duan Brits

wine of origin : Coastal

analysis : alc : 13.95 % vol rs : 1.7 g/l pH : 3.5 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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ageing : Capensis 2003 can be enjoyed now but will definitely improve with bottle age.
Drink 2 -7 years from vintage

in the vineyard : The word “Capensis” is the Latin name given to a plant indigenous to the Cape.

in the cellar : Capensis was made from the top selection of barrels of the 2003 vintage. The blend consists of 62% Cabernet Sauvignon, 31% Merlot and 7% Pinotage. This wine was made from a selection of top dry land vineyard blocks ranging from 7 – 17 years old.

Oaking: individual cultivars were oaked in 90% new wood and 10% second fill French and American oak barrels for 12 months. The wine was then blended and returned to second fill French barrels for an additional 6 months to integrate the rich flavours, big structure and loads of fruit.

