

Monterosso Cabernet Sauvignon/Merlot 2002

Sante Classic Wine Trophy 2005 - Silver

The wine drinks well now but will mature to excellence within 5 – 8 years to its full potential. It shows soft subtle tannins yet is complex and balanced enough to allow for ageing. The wine with its dark, ruby colour is well structured and reflects typical French blending style together with the flair of Tuscan wines of Italy.

Tasting notes written by Dave Hughes

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot
winery : Monterosso Wine Estate
winemaker : Orneglio De Franchi
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.52 ta : 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

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ageing : 5 - 8 years

in the vineyard : The Cabernet Sauvignon/Merlot is planted on the Estates™ Clovelly and Hutton mix soils on the north-east facing slopes. Deep drainage and water holding capacity allows the vineyards to ripen slowly without being stressed by water loss and heat. The trellised vineyards are carefully managed throughout the year to ensure optimum balance between growth and fruit. his results in a grape with excellent wine-making characteristics, i.e. good colour, depth, stable acids, low pH™s and concentrated fruits.

Cabernet Sauvignon

Slope type: North east facing
Soil type: Clovelly & Hutton
Rootstock: Richter 99
Age of vineyards: 15
Planting Density (vines/ha): 3000
Trellising style: Single cordon with four wire hedge
Pruning style (spurs/vine): 8 – 10
Yield (tons/ha): 8
Irrigation type: Drip irrigation

Merlot

Slope type: South east facing
Soil type: Hutton
Rootstock: Richter 99
Age of vineyards: 13
Planting Density (vines/ha): 3000
Trellising style: Single cordon with four wire hedge
Pruning style (spurs/vine): 8 – 10
Yield (tons/ha): 8
Irrigation type: Drip irrigation

about the harvest: Grapes are selectively harvested in lug boxes and hand-sorted at the crusher. Picked at 25° Balling for optimal fruit and phenolic ripeness.

Harvest analysis:

Cabernet Sauvignon: 25.2°B; TA 6.3; pH 3.4
Merlot: 25.4°B; TA5.9; pH 3.6

in the cellar : Both wines are cold macerated for 5 days with 4 hourly plunging. The



wines are fermented with a selection of Italian and French yeasts and were kept at a maximum temperature of 29°C. They are both pressed in a bag press using the latest technology. At no stage are the skins removed with mechanical action.

The wines then undergo malolactic fermentation in French Oak barrels of new and 2nd fill with selected bacteria from Italy. The wines are racked at each season change and then bottled after 14 months of wood maturation. They are then bottle aged for an additional 14 – 16 months before being released