

Bobs African Select 2004

Blackberry fruit and dark chocolate on the nose. The wine has a firm tannic structure, yet provides great subtlety and accessibility.

A juicy palate with soft, ripe tannins, creating a soft easy drinking wine. The oak and fruit are well integrated.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 40% Merlot, 20% Pinotage

winery :

winemaker :

wine of origin :

analysis : alc : 14.19 % vol rs : 5.0 g/l pH : 3.63 ta : 5.11 g/l

type : Red **wooded**

pack : Bottle

ageing : Maturation potential: 4 - 6 years

in the vineyard : Soil Type: Lime rich/alluvial

Age of vines: 6 - 12 years

Trellising: Vertical three wire

Yield: 8 - 10 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End March 2003

Grape Sugar: 24° Balling

Acidity: 6.0 g/ltr

pH at harvest: 3.6

in the cellar : Fermentation temperature 26 - 28°C

Method: Three times daily pump-overs. Malolactic completed in wood.

Wood ageing: 20% French oak wine was matured for a period of 8 months.

Total production: 1200 cases

