

Livingstone Cinsaut/Ruby Cabernet 2005

Only available for Seckford Wine Agencies in UK

These two varietals complement each other in the most drinkable blend. Ripe redberry and blackberry aromas lead to a rich, soft and fruit driven flavour. Like a good book, it is hard to put down.

variety : Cinsaut | Cinsaut, Ruby Cabernet

winery :

winemaker :

wine of origin :

analysis : rs : 4.7 g/l ta : 6.2 g/l

type : Red wooded

pack : Bottle

ageing : Maturation potential: 2 - 3 years

in the vineyard : Soil type: Hutton

Age of vines: 8 - 12 years

Trellising: Perold

Yield: 8 - 10 tons/ha

Irrigation: Overhead irrigation

about the harvest: Picking date: March 2005

Grape sugar: 23.9° Balling

Acidity: 6.6 g/l

pH at harvest: 3.27

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

Method: Grapes were crushed, destemmed and cold macerated for 24 hours. The juice was inoculated with yeast and regular soft pump-overs were done for extraction.

Wood ageing: Lightly oaked

Total production: 20 000 cases

