

Hill Station Cabernet Sauvignon Merlot 2005

Cool grown berry fruit, mint-choc, mixed spice, harmoniously oaked to give ready accessibility, but should develop beautifully over 2-4 years.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

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**

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 " wine was matured for a period of 8 months.

Total production: 1200 cases

