

Tier 5 - Christo Versfeld Bordeaux Blend 2004

International Wine Challenge 2006 - Seal of Approval

Calyon Trophy - Top 10 SA Bordeaux

The 2004 has a rich, full aroma which leads to a ripe blackcurrant and mulberry palate; it has well integrated oak tones - with hints of cedar and spice adding intrigue. The finish is full, elegant and long with a balanced tannin structure.

variety : Cabernet Sauvignon | 49% Cabernet Sauvignon, 28% Merlot, 23% Cabernet Franc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 4.20 g/l pH : 3.69 ta : 5.02 g/l

type : Red wooded

pack : Bottle

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Top 10 Calyon Trophy award in 2005 for Bordeaux blends

ageing : Maturation Potential: 6 - 7 years

in the vineyard : Soil type: Rocky Hutton soils

Age of vines: 18 years

Trellising: Three wire Perold

Yield: Cabernet Sauvignon and Merlot 4 tons / ha; Cabernet Franc 3 tons / ha

Irrigation: Drippers

about the harvest: Picking date: Merlot and Cabernet franc - Beginning of March and Cabernet Sauvignon - End of March

Grape sugar: Cabernet Sauvignon - 25.9° Balling, Merlot - 25.8° Balling and Cabernet franc - 25.5° Balling

Acidity: 6.8g/ltr

pH at harvest: 3.45 - 3.59

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

Method: Grapes were destemmed, crushed and then cold soaked for 48 hours in fermentation tanks with regular pump-overs and punching down of the cap to keep skins moist. The juice was then inoculated with F10 yeast and the pump-overs and punching down of the cap were increased to 4 times per day. The wine was allowed to ferment dry with more subtle and softer pump-overs at the end of fermentation. The wine was left on the skins for 6 more days after the completion of the fermentation process. The skins were pressed and the free run and press fraction were sent separately to the barrels for malolactic fermentation. The wine stayed in barrels for 19 months with 2 rackings during this period.

Wood ageing: 19 months in 300 ltr French oak barrels of which 60% were new.

