

Tier 2 - Hill Station Cabernet Sauvignon / Merlot 2005

International Wine Challenge 2006 - Seal of Approval

This wine has a vibrant blackberry fruit nose, a soft full palate with just a hint of spice on the finish. Ideal for easy drinking.

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

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.63 ta : 5.11 g/l

type : Red **wooded**

pack : Bottle

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ageing : Maturation potential: 3 - 4 years

in the vineyard : Soil Type : Lime rich soils

Age of vines : 14 years

Trellising : Three Wire Perold

Yield : 6 - 8 tons/ha

Irrigation : Drippers

about the harvest: Picking date : Merlot - End February, Cabernet Sauvignon - Middle March

Grape Sugar : 25.7° Balling

Acidity : 6.0 g/ltr

pH at harvest : 3.6

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

Method: Grapes were destemmed, crushed and then cold soaked for 28 hours in fermenters with regular pump-overs to keep the skins moist. The juice was then inoculated with yeast and the rate of pump-overs was increased to 3 times / day. The wine was separated from the skins at 4 - 6° B and the skins were pressed. Malolactic fermentation was carried out in stainless steel tanks with 4 g/l of wooden staves.

Wood ageing: 10 months in stainless steel tanks on 4 g/l of French staves.

