

Delaire Cabernet Sauvignon/Merlot 2003

Intense blackcurrant and minty nose, delicious nutty chocolate flavours and ripe rewarding tannins; two noble varieties harmoniously blended.

Complements red meat dishes as well as pastas, roast loin of lamb, chocolate mousse and cheese platters.

variety : Cabernet Sauvignon | 43% Cabernet Sauvignon, 41% Merlot, 16% Cabernet Franc

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis :

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork



ageing : 5 - 8 years

in the vineyard : Situation: East Facing

Altitude: 250 m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99/110

Age of vines: 5 - 17 years

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

Selected from low yielding vineyards.

about the harvest: Harvesting Date: Mid March

in the cellar : Winemaking Record: Ferment at 26°C pressed when fermentation is complete.

Oak Used: 16 months in 85% French, 10% Russian, 5% American Oak