

Ruitersvlei Cabernet Sauvignon/Merlot 2005

On the nose is a combination of flavours – blackcurrants, berries, Christmas pudding, ending with mocha and coffee flavours. Though young, the tannins are rounded and soft.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.42 % vol rs : 4.02 g/l pH : 3.59 ta : 5.79 g/l va : 0.42 g/l

type : Red **taste :** Fruity

pack : Bottle

in the vineyard : The grapes were sourced from Ruitersvlei's own vineyards, aged 10 - 15 years. The soils are Hutton. Rootstocks used are R110, R99 and Paulsen in these specific vineyards. The vineyards enjoy long, warm summer days and cooling breezes drifting in from the Atlantic Ocean. The climate is sub tropical, meaning rain in the winter. The yields are 7 tons/ha.

about the harvest: The grapes were hand-picked.

in the cellar : Two thirds of the grapes got crushed and destemmed and the rest were whole berry fermented. The following day the juice is inoculated with a desired yeast strain. The fermentation process took 8 days, during which a daily pumpover took place at 25°C, to extend skin contact. There was no barrel maturation, but French staves were used for 5 months. No fining was necessary. Before bottling the wine was sterile filtered and made protein and cold stable.

