

Bouwland Reserve Collection 2004

A Full Bodied Blend with a deep red colour. A complex Wine where the red and black berry flavours of the Cabernet and Merlot fruit. Is well integrated with the spicy, coffee and chocolate flavours of the oak.

The Wine will compliment œpoultryœ, pasta red meat, and game dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Bouwland Wines

winemaker :

wine of origin :

analysis : alc : 13.49 % vol rs : 2.7 g/l pH : 3.67 ta : 5.9 g/l va : 0.56 g/l so2 : 99 mg/l fso2 : 50 mg/l

type : Red **wooded**

ageing : Well balanced but a wine that will improve in the bottle for at least 5-10 years.

in the vineyard : These wines were produced by the Bouwland winery which is owned and run by the farm workers, who through an exciting empowerment project, bought the majority of the shares in the property. Together with celebrated winemaker Beyers Truter who retains an interest in the farm, the team has produced these deliciously rich and fruity wines.

Climate: In general a very cool and dry growing as well as ripening season. December being the only hot month and March had an above average rainfall. Because of the cool ripening we had a very even and slow ripening period with good sugar, colour and flavour development. In general a good year.

Soil: Hutton, Clovelly, Kroonstad

Yield: 5,5 Tons/ha

in the cellar : 5 days on the skins in mainly open fermenters at 28° - 30°C. After malolatic fermentation the wine was aged in French Oak barrels for 18 months.

