

Saronsberg Nick & Forti Epicentre Red 2004

Dark fruit and cassis flavours are followed by hints of tomato puree and pencil shavings for complexity. The oaking is beautifully balanced, with firm, ripe yet accessible tannin.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 18% Merlot, 7% Petit Verdot, 5% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.65 % vol rs : 3.00 g/l pH : 3.48 ta : 5.9 g/l va : 0.50 g/l so2 : 92 mg/l fso2 : 49 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : This wine should reach its peak by 2008 and can be enjoyed with a variety of dishes or on its own.

in the vineyard : Cultivar: Cabernet Sauvignon 70%, Merlot 18%, Petit Verdot 7%, Malbec 5%

Clones: CS46, CS37; MO343; PV400; MB1

Rootstock: R99, 101-14 Mgt

Age: 8-14, 10, 8 & 6 years

Soil: Structured red soils with coarse gravel

about the harvest: Hand-picked in the early morning.

Harvest dates: Cabernet Sauvignon: 26 February and 12 and 29 March; Merlot: 29 March; Petit Verdot: 19 February; Malbec: 17 February

Yield: Cabernet Sauvignon: 6.5 ton/ha; Merlot: 5 ton/ha, Petit Verdot: 7 ton/ha;

Malbec: 4.5 ton/ha

Balling at harvest: Cabernet Sauvignon: 24.5° B; Merlot: 26° B; Petit Verdot: 24.1° B;

Malbec: 24° B

pH at harvest: 3.6 - 3.7

Total acid at harvest: 6.2 - 7.4 g/l

