

Eaglevei Special No.7 Blend 2006

Interesting aromas of red fruit, toffee apple, chocolate, old leather and breyani spice. A well balanced red blend with layers of black fruit and dark Belgian chocolate.

Serve with fillet steak or be different and daring and try it with Salmon trout.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 23% Merlot, 22% Shiraz, 9% Pinotage

winery : Eaglevei Wines - CLOSED

winemaker : Maria le Roux

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.35 ta : 6.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

Veritas 2008 - Silver

2008 Swiss International Air Lines Wine Awards - Seal of Approval

ageing : Enjoy now or within 3 - 8 years from harvest .

in the vineyard : The vineyards received supplementary drip irrigation and produced 4 tons/ha.

about the harvest: Grapes were handpicked at optimum ripeness.

