

Ingwe Barrique Selection 2004

Colour: Brilliant and deep red/crimson

Aroma: A blend of five complementary varieties, Cab. Sauv, Malbec, Merlot, Petit Verdot, Shiraz and Cab Franc, this wine are balanced with a smooth, silky texture. Intensely aromatic, with deep ripe fruit and spicy aromas, this densely structured, but gorgeously sensuous wine has a graceful long finish.

Palate: A soft, rich and voluptuous palate is the hallmark of this wine. A creamy, mouth filling palate rewards with wild berries.

variety : Cabernet Sauvignon | 34% Cabernet Sauvignon, 18% Malbec, 12% Petit Verdot, 10% Shiraz, 8% Cabernet Franc

winery : Ingwe Wine Estate

winemaker : PJ Geyer

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.67 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : 8 - 10 years from vintage

in the cellar :

After crushing, the grapes are cold macerated and then fermented slowly. Skins and juice are kept together for about 4 weeks. Half of the wine was matured in stainless steel tanks to preserve fruit and the other half spend 14-18 months in 2ne and 3rd fill barrels.

