

## African Sky Crux 1998

On the nose the wine displays lively cherry with hints of strawberry supported by delicate oak spice. On the palate it is medium-bodied with ripe blackberry flavours.

**variety** : Ruby Cabernet | 60% Ruby Cabernet, 40% Tinta Barocca.

**winery** : African Sky Wines

**winemaker** : Frans du Toit

**wine of origin** : Coastal

**analysis** : alc : 13.67 % vol    rs : 5.2 g/l    ta : 5.7 g/l

**type** : Red

**in the vineyard** : The Ruby Cabernet grapes came from vineyards in the Malmesbury area, situated at 140 meters above sea level and facing east to southeast. The vines were planted from 1983 to 1989 as bush vines.

The Tinta Barocca grapes came from vineyards in the Malmesbury and Wellington areas, situated at about 140 meters above sea level. The vineyards face east and northwest and were planted as bush vines from 1974 to 1990.

The winter before the vintage was marked by lower rainfall than the long-term figures. Almost all the rain fell in June. Spring arrived late and temperatures kept low for a longer period than normal. Rainfall during this period was also lower than the long-term average.

Normal temperatures were experienced during the ripening and harvesting period and the rainfall figures doubled that of the previous vintage.

**about the harvest**: The Ruby Cabernet grapes were picked by hand at 21,9 to 22,6 balling from 16 to 20 February. The yield was 8 tons per hectare. The Tinta Barocca grapes were picked by hand at 22,3 to 23,7 Balling from 15 to 22 March. The yield was 10 tons per hectare.

**in the cellar** : In the cellar the juice fermented for 8 days at 28 C. After malolactic fermentation the wine was wood matured in second and third-fill casks for 9 months. The blend for African Sky Crux 1998 was made up of 60% Ruby Cabernet and 40% Tinta Barocca.

