

Seidelberg Un Deux Trois 2005

2008 International Wine & Spirit Competition - Bronze

2008 Mundus Vini International Awards - Silver

This is a wine with subtle berry and fruit aromas on the nose, followed by a combination of fruit and structure on the palate. Time has ensured that all the components of the wine are integrated and compliments one another.

variety : Merlot | 45% Merlot, 40% Cabernet Sauvignon, 15% Cabernet Franc

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.6 g/l pH : 3.68 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : The first grapes of the 2005 vintage were harvested during the middle of January 2005 and the last grapes arrived in the cellar during the last week of March 2005.

about the harvest: 2005 was a long harvest and started later than usual. Cooler dry conditions yielded healthy, elegant wines with lower alcohols and soft tannins. Shiraz and Merlot are especially promising.

in the cellar : SEIDELBERG UDT is a blend of the three Bordeaux Varieties.

Traditionally Cabernet Sauvignon provides the backbone and structure, Merlot adds fruit and Cabernet Franc gives finesse and elegance to the wine. The wine matured in 300 liter French Oak barrels for 18 months.

