

Africa Bomvu Cabernet Sauvignon / Shiraz 2005

Rich plum colour. Primary dark fruit, tobacco, spice and herbaceous hints on the nose. Deeper aromas of bacon and earth lifted by dark berries. The palate has an edgy spiciness with structured tannins.

The lively acidity adds to the wine which is suited to foods that contain some smokey elements, as well as robust meat and tomato components.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14 % vol rs : 0-5 g/l pH : 3.57 ta : 5.6 g/l va : 0.65 g/l so2 : 86 mg/l fso2 : 48 mg/l

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

pack : Bottle **closure :** Cork

Best Value award - WINE Magazine - 3 star rating

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots Holland mountains overlooking False Bay.

about the harvest: **Date of Harvest:** mid-March

Type of Harvest: Hand harvest in the cool morning.

in the cellar : **Method:** Cold maceration for 3 days, followed by juice extraction. Pump over 3 times daily and punch down.

Temperature: 16° - 28° C

Length: 10 - 25 days on skins

Malolactic fermentation: In stainless steel tank with wood staves.

