

La Vigne Owner's Selection 2006 - Red Blend

A full-bodied and complex dry wine with a spicy, black-cherry nose, a rich dark chocolate and orange rind palate and a lingering aftertaste. This superb wine would show its full potential by being enjoyed as it was blended; at a temperature of 18°C, in Bordeaux-style glass and accompanied by classical music. One sip will reveal why it is called the "Owner's Selection".

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon 25% Merlot 15% Cabernet Franc

winery : La Vigne Estate

winemaker : Ossie Sauermann

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.47 ta : 7.0 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine is drinking very well now, but will reward from further cellaring for another five years or more.

about the harvest: Early morning harvesting, to ensure cool grapes in cellar and keeping the oxidation to a minimum. Handpicked into 20kg lug boxes.
Yield: 3.5 tons/ha

in the cellar : Gentle crushing and mash pumped to selected="true" stainless steel tanks and open fermenters. Different yeast strains were used and the temperature was kept relatively low. Punch-downs/pump-over every four hours during fermentation with one delastage per day in active fermenting period.

Wine pumped to barrels to undergo malolactic fermentation. 40% new French oak from various cooperages. Wine matured in barrels for 16 months to classical music and with rackings every 6 months.

Bottled by hand in August 2008, unfiltered and unfined.

