

Muratie Anselva van de Caab 2006

On the nose, typical cigar box flavours come through with underlying black fruit aromas. The Cabernet Franc binds the Cabernet Sauvignon and Merlot together to give you this well-integrated, typical Bordeaux blend.

The flavours and tannins are meticulously woven together to form a totally balanced wine that lingers on in your mouth long after the last drop is savoured.

This wine, with its velvety tannins will go great with red meat or any savoury dishes.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc

winery : Muratie Wine Estate

winemaker : Francois Conradie

wine of origin : Simonsberg - Stellenbosch

analysis : alc : 14.71 % vol rs : 2.86 g/l pH : 3.70 ta : 5.58 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Anselva van de Caab is an excellent reflection of the huge influence that great terroir plays in producing red wines that has the potential to age and mature gracefully.

about the harvest: The grapes for our Anselva were all hand harvested.

in the cellar : After harvesting the grapes were crushed, destalked and fermented in a combination of classic open fermenters as well as stainless steel tanks.

Malolactic fermentation was done in French oak (225 litre) barrels (30% new oak). The blend is made up after each respective variety has matured for 12 months in the oak. Once the blend has been made, the wine is re-introduced into French oak for a further 4 to 6 months to ensure that a good marriage takes place. The wine is bottled unfiltered to ensure minimal intervention.



Muratie Wine Estate

Stellenbosch

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www.muratie.co.za

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