

Haut Espoir Gentle Giant 2006

Warm spices dominate the nose, the palate is smooth and rich with ripe berries and crushed black pepper.

A total of 7 cultivars were used for this blend: Merlot; Petit Verdot; Mourvedre; Malbec; Cab Franc; Cab Sav and Syrah.

variety : Merlot | 40% Merlot, Petit Verdot, Mourvedre, Malbec, Cabernet Franc, Cab Sauvignon, Syrah

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Durbanville

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.7 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes for this years blend were sourced from Haut Espoir and De Grendel in Durbanville.

Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on various dates from February to April, and transported back to the cellar under cold conditions to retain freshness.

