

Juno Cabernet Sauvignon Merlot 2007

Colour: Deep red colour with hints of plum on the edges.

Nose: Rich un-smoked tobacco-leaf nose greets you first, followed by over-ripe berries and hints of mint and promises of liquorish.

Palate: Definite berry character on the palate with a tannin structure that should soften slightly during maturation. A rich, smooth wine that is well-balanced with a delightful aftertaste that is not overwhelming. Will drink well now but will also keep very well for the next 2 years.

This wine begs for any form of lamb! Should lamb not be an option, any red meat with a sweet or spicy sauce should work just fine. Do not be afraid to try a combination with either chicken, turkey, duck or quail. CABERNET SAUVIGNON / MERLOT AND CHEESE Even if a classic like cheddar would work wonders, there are a multitude of cheeses that would be proud to be associated with this blend: Beaufort, Caerphilly, Gruyère and Cantal are but a few.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon 40% Merlot

winery : Cape Wine Company

winemaker : Newald Marais

wine of origin : Breede River Valley

analysis :

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : These noble varietals are only planted in very carefully selected soils. Vines are approximately 12 to 16 years old and delivers a yield of 8 tons per hectare. Both these varietals are trellised unto a five-wire fence-type system. Fruits were chosen from both the younger and older vines to guarantee more fruit and density.

about the harvest: Grapes were harvested at optimum ripeness of 23° Balling and brought to the cellar.

