

Marklew Cabernet Sauvignon 2005

Well toned muscularity, classic cassis/mulberry concentration with dry insistent tannins which yield to a memorable finish.

Red meats e.g Venison, Ostrich, Beef, and Stews.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Marklew Wines

winemaker : Duan Brits

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 13.76 % vol rs : 2.4 g/l pH : 3.72 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

ageing : Can be enjoyed now but will improve with bottle age and can still be drunk 10 years from vintage.

in the vineyard : Cabernet Sauvignon 2005 was hand picked at optimum ripeness, sorted and vinified from a 19 year old bush vine block and an 11 year old trellised, dry land vineyard. The combination of these two vineyards gives great structure, complexity and depth to the wine.

in the cellar :

Grapes get pumped and plunged numerous times during a long fermentation period for maximum extraction. After fermentation, grapes were lightly pressed in a small traditional basket press.

Oaking: 12 months in 40% new, 60% 2nd fill barrels. Malolactic fermentation was done in 95% French, 5% American oak barrels.

