

Elgin Vintners Agama 2006

Agama is named for the lizard prevalent in the indigenous fynbos vegetation adjacent to the Merlot vineyards. This full bodied wine conjures up aromas of red berry fruit with a hint of cassis, cranberries and dark chocolate. Intense berry notes are underpinned by a subtle minerality and a round spicy earthiness. The elegant fruit follows through onto the palate where it combines well with the tannins to give a soft, silky finish.

The 2006 Elgin Vintners Agama is our second release of this flagship blend of Cabernet Sauvignon - Merlot.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Merlot

winery : Elgin Vintners

winemaker : Justin Hoy

wine of origin : Elgin

analysis : alc : 13.23 % vol rs : 1.9 g/l pH : 3.87 ta : 4.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The Elgin Valley has been identified as one of South Africa's premium wine growing areas. The high altitude, proximity to the sea and cool summers translate into wines that are fruit driven yet complimented by harmonious fruit and wood tannins and display both balance and elegance.

about the harvest: Harvested in early and mid-April.

in the cellar : The grapes were put into cold storage overnight. The next day, the bunches were de-stalked into open fermenters and given a cold soak for 4 days. The Merlot grapes were inoculated with F10 yeast, and the Cabernet Sauvignon grapes were inoculated with F15 yeast. The juice was pumped over and pushed through 3 times a day for 7 days until fermentation was complete. A post fermentation maceration of a further 7 days was given prior to pressing. Malo-lactic fermentation and 14 months further maturation occurred in French oak 225 litre barriques. Throughout the winemaking process these two cultivars were kept separate until final blending shortly before bottling.
Bottling date: 3 August 2007

