

## Majors Hill Cabernet Sauvignon 2006

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Rich dark ruby red colour with ripe raspberry and sweet lavender bouquet. Elegant, fruit driven palate with a soft approachable tannin structure.

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**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Majors Hill Winery

**winemaker** : Alkie van der Merwe

**wine of origin** : Robertson

**analysis** : **alc** : 15.5 % vol **rs** : 2.1 g/l **pH** : 3.6 **ta** : 6.32 g/l

**type** : Red **wooded**

**pack** : Bottle **closure** : Cork

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**ageing** : Up to 10 years.

**in the vineyard** : Soil Type: Robertson lime with stones and clay

Age of Vines: 6 years

Viticulture practice: Trellised. Controlled irrigation. Green dropping to ensure even ripeness. Yield control by minimalising fertiliser.

Springtime pruning.

Yield per Hectare: 7.5 tons

**about the harvest**: Only healthy optimum ripened grapes, hand harvested in March 2005.

**in the cellar** : The grapes were destemmed only without crushing the berries right into tanks by gravity to ensure no damage to pips and skins

ensuring soft tannins. Fermented at 25Â°C to 27Â°C and pumped over every 4 hours.

Minimum chemicals are used.

Wood ageing: Wine was aged for 12 months in French Oak(70%) and American Oak (30%).