

Barton Shiraz Cabernet Sauvignon 2007

Deep red colour with a garnet rim. Concentrated berries as well as spice and liquorice and can be found on the nose supported by savoury notes. The palate shows dark, juicy fruit. Voluptuous tannins and good food integration are evident on the finish.

Serve with Fillet Mignon and crushed black pepper corns or the adventurous, pair with a spicy Spanish paella and chorizos.

variety : Shiraz | 59% Shiraz 41% Cabernet Sauvignon

winery : Barton Vineyards

winemaker : Neils Verburg

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.71 ta : 5.6 g/l

type : Red **body** : Medium

pack : Bottle **closure** : Cork

in the vineyard : The vineyards are situated on SE and SW slopes at an altitude of 180m. This ensures that the cool sea breezes from Walker Bay have a moderating effect on the vine, thus ensuring a longer ripening period which is beneficial to phenolic ripeness. The cool sea breeze also lowers disease incidence and aid in good colour formation. The well-drained soils ensure good root formation, which buffers the vine from climatic stresses.

about the harvest: Grapes harvested at 25.5° Balling.

in the cellar : The wine underwent three days of cold maceration before being inoculated with a commercial yeast strain. A cool fermentation at 24° - 25° C was allowed to ensure optimum fruit intensity. Regular pump-overs during fermentation ensured maximum colour, tannin and flavour extraction. After 7 days of skin contact the wine was pressed and racked to barrels to commence malolactic fermentation. The wine was racked from the barrel, lightly filtered and bottled with no fining agents added.

Wood Maturation

The wine was aged for 16 months in 90% French oak and 10% American oak barrels of which 25% new wood, and 25% 2nd, 3rd and 4th fill.

Barton Vineyards

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