

Scarborough Red 2006

The blend shows an abundance of red fruit and spice, along with subtle oak undertones. This follows to a velvety palate with soft elegant tannins and good length.

The wine is best enjoyed at 18°C with a hearty dish and is ready for drinking now, however will improve over the next 5 years.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon 47% Shiraz 3% Merlot

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.8 ta : 6 g/l so2 : 86 mg/l fso2 : 36 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Redhill Vineyard, Scarborough, Cape Point

- Trellis : Vertical trellis
- Planting Density : 3200 vines/ha
- Soil : Decomposed granite
- Irrigation : Drip
- Yield : 5 tons/ha
- Planting Date : 2000

in the cellar : · Fermentation : 8 days on skins in open fermenters with regular punch downs at 24 - 29°C

· Barrel Maturation : aged for 12 months in barrel, 10% new wood, with remainder 2nd, 3rd and 4th fill