

## Africa Bomvu Cabernet Sauvignon / Shiraz 2008

Rich plum colour. Primary dark fruit, tobacco, spice and herbaceous hints on the nose. Deeper aromas of bacon and earth lifted by dark berries. The palate has an edgy spiciness to it with dry pronounced tannins.

The lively acidity adds to the wine which is suited to foods that contain some smokey elements, as well as robust meat and tomato components.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

**winery :**

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 0-5 g/l    pH : 3.57    ta : 5.6 g/l    va : 0.65 g/l    so2 : 48 mg/l    fso2 : 86 mg/l

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

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

2012 Best Value Award - WINE Magazine

2011 Best Value Award - WINE Magazine

**in the vineyard :** **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

**Growing Climate/Vintage Conditions:** Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots Holland mountains overlooking False Bay.

**about the harvest:** **Date of Harvest:** mid-March

**Type of Harvest:** Hand harvest in the cool morning.

**in the cellar :** **Method:** Cold maceration for 3 days, followed by juice extraction. Pump over 3 times daily and punch down.

**Temperature:** 16° - 28° C

**Length:** 10 - 25 days on skins

**Malolactic fermentation:** In stainless steel tank with wood staves.

