

Yonder Hill Inanda 1998

Deep dark colour. Good flavour with concentrated spice, raspberry, cinnamon, mulberry characteristics.

variety : | Blend

winery : Yonder Hill

winemaker : David Lockley

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.6 ta : 6.2 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the cellar : COMPOSITION

84 % Cabernet Sauvignon; 10 % Cabernet Franc ; 6 % Merlot

VINEYARDS

Vineyards are eleven years old and planted on the northern slopes of the farm. The vines are trained onto a five-wire trellis system to maximise exposure to the sunlight and sea breeze. The use of minimal handling and insecticides shows our approach towards enviro-friendly farming methods.

SOILS

Deep fertile Oakleaf or Clovelly soil. The 20 to 30 cm of lime becomes a good mixture of sand to sand-lime-clay soil medium. It is then followed by 50 to 60 cm of wet zone, as a result of limited amounts of clay, with apparent granite origin.

WINEMAKING

The berries ripened in different stages during the time of harvest. The cultivars fermented separately in different stainless steel tanks. After gentle-pressing malolactic was encouraged in the finest French oak barrels where it matured for 27 months.