

Shepherd's Cottage Cabernet Sauvignon Merlot 2008

A 55/45 blend, with the Cabernet Sauvignon offering structure and rich black berry and perfumed flavours. While the Merlot adds ripe juicy black cherry truffle flavours with hints of violets. A voluptuous, juicy, generous, smooth textured wine, with fine ripe tannins designed for immediate enjoyment and up to 5 years ageing.

Enjoy on its own or with mutton chops, leg of lamb, steak, a gourmet burger or a sumptuous meat dish.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Merlot

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.6 ta : 5.48 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyard Location: Stellenbosch Kloof
185m above sea level, S- facing 15km from False Bay.

Moderate Climate: Winter ave temp: 13°C (min 7°C, max 17°C)

Summer ave temp: 25.5°C (min 20.5°, max 35°C)

Soil Type: Deep red Clovelly (decomposed Granite)

Age of vines: Cab Sauv 10 years, Merlot 17 years

Trellising: 4-wire hedge system with moveable wire

Pruning: Cordon system with 2 bud spurs, ensuring low yield

about the harvest: Harvest date: Cab Sauv March 2008, Merlot March 2008.

Yield per hectare: Cab Sauv 6 tons, Merlot 7 tons

Sugar at harvest: Cab Sauv 24.5°B, Merlot 24.5°B

in the cellar : Length of fermentation: Both Cab Sauv and Merlot 48 hour cold soak
Cab Sauv 10 days at 25°C; 3 to 4 aerations per day.

Merlot 9 days at 25°C; 3 aerations per day.

Maceration on skins: Cab Sauv 7 days, Merlot 7 days

Maturation: 40% 2nd and 3rd fill French Oak barrels for 20 months 60% concrete tanks.

