

## Mapoggo Cabernet Sauvignon / Merlot / Cabernet Franc 2008

The nose precedes flavour of wild berries, black current, olives, and tobacco leaves. This flows over on the pallet into nutmeg and licorice to end in a chocolate coffee sensation.

**variety :** Cabernet Franc | 67% Cabernet Franc, 26% Cabernet Sauvignon, 7% Merlot

**winery :** Druk My Niet

**winemaker :** Abraham de Klerk

**wine of origin :** Paarl

**analysis:** alc : 14.5 % vol rs : 2.4 g/l pH : 3.73 ta : 5.36 g/l

**type :** Red **wooded**

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

Veritas Awards 2011 - Silver Medal

**in the vineyard :** Decomposed granite with clay underneath, South and westerly facing, 8 - 19 year old vines.

**in the cellar :** Grapes are pre cooled over night to 16 degrees Celsius, Meticulous hand sortation ensures that only the healthy berries were used, Fermentation with selected yeast strains takes place in stainless steel, temperature control is of utmost important and oxygen uptake is regulated. Extend skin contact is allowed for up to 40 days depending on cultivar and vintage, Malolactic fermentation happens naturally in 225L barrels at 20° C and 75% humidity Microbiological test is done to ensure a healthy environment for maturation Barrel maturation various with cultivar and vintage from 12 - 14 months. After intensive tasting the final blend were made. If necessary a light pre filtration is done prior to bottling.

Bottled on the 9 September 2009 at 16° C.

