

Elgin Vintners Agama 2007

Dark ruby red in colour. The nose conjures up aromas of cranberries, Christmas pudding and ripe plums. Intense berry notes are underpinned by a subtle minerality with a hint of spicy cigar box. Elegant fruit combines well with the spicy toasty tannins imparted from maturation in French oak barrels lending a lovely weight on the mid palate and well balanced and lingering mouthfeel. This wine will benefit from further bottle maturation.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Merlot

winery : Elgin Vintners

winemaker : Justin Hoy

wine of origin : Elgin

analysis : alc : 14.38 % vol rs : 2.7 g/l pH : 3.45 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

Top Red Blend - Elgin & Overberg regions - SA Terrior Wine Awards

in the vineyard : The Elgin Valley has been identified as one of South Africa's premium wine growing areas. The high altitude, proximity to the sea and cool summers translate into wines that are fruit driven yet complimented by harmonious fruit and wood tannins and display both balance and elegance.

Agama, named for the lizard, prevalent in the indigenous fynbos vegetation adjacent to the Merlot vineyards, is a blend of 70% Cabernet Sauvignon and 30% Merlot.

about the harvest: Harvested in early and mid-April.

in the cellar : The Merlot and Cabernet grapes were harvested and vinified separately. The final barrel selection and blending occurred just prior to bottling. A similar regime was followed for both cultivars. However the Merlot grapes were inoculated with F10 yeast and the Cabernet Sauvignon grapes with F15 yeast. Following a cold soak of four days in open fermenters, the juice was pushed through three times a day for seven days until fermentation was complete.

A post fermentation maceration of a further seven days was given prior to pressing. Malolactic fermentation and 14 months further maturation occurred in French oak 225 lit barriques - of which the new wood component was 35%. The wine received an egg white fining prior to bottling on 18th August 2008.

