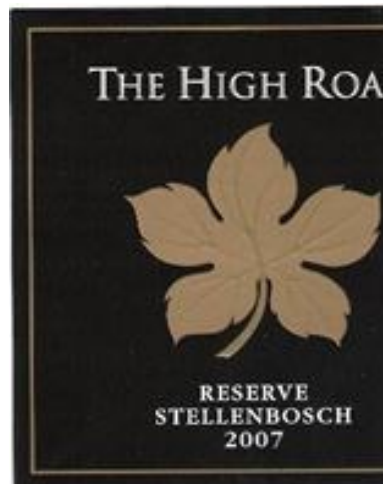


The High Road Reserve 2007

Colour: Once again the colour of the wine shows the impact from grapes picked in the Helderberg region of Stellenbosch. The colour has huge depth with a dark ruby red centre and a brilliant red edge indicative of the wine's youth and exciting potential to age.

Nose: The first impression from the nose is the intense berry fruits of ripe blackcurrants, cassis and dark chocolate. The weight of the wood fills the nose, adding weight and balance. The wood does not over power but is needed to draw a balance and creates the shoulders for the complexity and depth which the blend has.

Palate: The palate is tight and shows the balanced line between acid, tannin and alcohol. The follow through on the palate leaves little doubt that the finely balanced weight and complexity between the three varieties has indeed created a wine that is a masterpiece in blending. The tannins are soft and ripe just as one would expect from specially selected vineyards and careful berry sorting at crush. The Cabernet Sauvignon is intense and rich, supported by the plum and red fruit of the Merlot, the dark chocolate and length of the Cabernet Franc. This wine will age well for the next 8 years and longer if cellared correctly.



variety : Cabernet Sauvignon | 68% Cabernet Sauvignon, 24% Merlot and 8% Cabernet Franc

winery : The High Road Boutique Wine Cellar

winemaker : Mark Carmichael-Green

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2 g/l pH : 3.6 ta : 6.3 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

Double Gold at Veritas 2010

86 Points at the Old Mutual Trophy Wine Show 2010 (ranked 3rd in the Bordeaux Blends Category)

3½ Stars in Platter 2010.

in the vineyard : The Cabernet Sauvignon, Cabernet Franc and Merlot grapes were sourced from carefully selected trellised vineyards in Stellenbosch. The selected blocks are all low yielding vines resulting in increased concentration of flavour in the wine.

in the cellar : This wine was matured in 100% New French 225 litre barrels for 12 months. Blending has ensured the balance of fruit, structure and age ability.