

## The High Road Classique 2007

**Colour:** The colour of the wine shows the impact from grapes picked in the Helderberg region of Stellenbosch. The wine's colour is a dark plummy red centre with the clear bright red edge indicative of the wine's youth and potential to age.

**Nose:** The nose shows the berry fruits likened to ripe blackcurrants and black cherries. The subtle hints of wood fill the nose and add weight and balance to the length of the nose. The wood does not overpower the nose but rather supports the varietals, allowing the fruit of the Merlot and Cabernet Franc to come forward. This nose excites one to want to taste the wine and creates an expectation for the palate.

**Palate:** The palate has enormous follow through, with soft ripe tannins which can only be achieved from grapes that are picked at optimum ripeness. The Cabernet Sauvignon fills the mid palate and offers the weight and fullness. The red berry fruits travel though the whole palate and reveal a soft velvety yet serious wine with the ability to pack in density and depth. The subtle reds fruits from the Merlot and the acidity from the Cabernet Franc complete this wonderful drinking experience. This wine will age well for the next 5 to 8 years and will drink very well now on its own or with food.



**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 : 2.3 g/l   pH : 3.63   ta : 6.4 g/l

**type :** Red   **style :** Dry

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

81 Points at the Old Mutual Trophy Wine Show 2010  
Silver medal at Michelangelo International Wine Awards 2010  
Silver medal at Veritas 2010  
3½ Stars 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 10% French oak 225 litre barrels and 90% French oak 2nd fill 225 litre barrels for 12 months. Blending has ensured the balance of fruit, structure and age ability.