

Sonata The Ludwig 2004

This fine wine is the perfect marriage between Merlot, Cabernet Sauvignon and other selected cultivars. It is a compelling blend of spices and mocha with subtle hints of oak. Enjoyable with Mediterranean dishes or on its own.

variety : Merlot | 63% Merlot, 17% Cabernet Sauvignon, 10% Malbec, 6% Tinta Barrocca, 4% Cabernet Franc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14 % vol rs : 0-5 g/l pH : 3.57 ta : 5.6 g/l va : 0.65 g/l so2 : 105 mg/l fso2 : 48 mg/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate / Vintage Conditions: Cool ocean breeze; nestled in the Helderberg basin; surrounded by the Hottentots Holland mountains overlooking False Bay.

about the harvest: Date of Harvest: Mid-March

Type of Harvest: Hand harvest in the cool morning

in the cellar : **Method:** Cold maceration for 3 days followed by juice extraction; pump over 3 times daily and punch down.

Temperature: 16 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: In Stainless Steel tank with wood staves. Aging in small oak barrels.

