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Compadre Venancio Cabernet Sauvignon Merlot 2008

Marriage between the noble varietals - Cabernet Sauvignon and Merlot. Dark in colour, fruit driven nose - with berries, blackcurrants, choc notes with soft elegant tannins and savoury finish.



variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot
winery :
winemaker : _
wine of origin :
analysis : **alc :** 14.67 % vol **rs :** 0-5 g/l **pH :** 3.62 **ta :** 5.83 g/l **va :** 0.41 g/l **so2 :** 113 mg/l **fso2 :** 42 mg/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : **Soil:** Deep, red decomposed Granite soil.
Growing Climate/Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall.

about the harvest: **Date of Harvest:** Mid-March to early April
Type of Harvest: Harvested by hand

in the cellar : **Method:** Grapes were harvested from a single vineyard at 25° Balling. Fermentation took place with pump-overs at regular intervals. Fermented dry before being pressed. Only the free-run juice was used.
Temperature: 25 - 28° Celsius
Length: 10 - 25 Days on skins
Malolactic: Malolactic fermentation was allowed before maturation in new and second fill barrels for 12 months.