

Yonder Hill Inanda 2004

A complex nose, tar, chocolate, coffee, cassis, cherry and mulberry nose. Complex structure, long mid-palate and rich finish. Excellent balance.

Rich complex palate and nose complements red meats with spicy flavours.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon; 20% Cabernet Franc; 14% Merlot 3% Petit Verdot

winery : Yonder Hill

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 2.6 g/l pH : 3.52 ta : 6.4 g/l va : 0.67 g/l so2 : 71 mg/l fso2 : 28 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or cellar for 5 to 7 years.

in the vineyard : VINEYARDS:

Vineyards are 15 years old and planted on the northern slopes of the farm. The vines are trained onto a five-wire trellis system to maximise exposure to the sunlight and sea breeze. The use of minimal handling and insecticides shows our approach towards enviro-friendly farming methods.

SOILS:

Deep fertile Oakleaf and Clovelly soil. The 20 to 30 cm of decomposed granite becomes a good mixture of sand to sand-lime-clay soil medium. It is then followed by 50 to 60 cm of wet zone, as a result of limited amounts of clay, with apparent granite origin.

about the harvest: The berries ripened in different stages during the time of harvest.

Berries were hand-picked.

Harvest Date: March

in the cellar : The cultivars fermented separately in different stainless steel tanks.

After gentle-pressing malolactic was encouraged in the finest 225 lt French oak barrels where it matured for 20 months.

