

Meerendal Cabernet Sauvignon 2006

Deep ruby red color. Intense plum and black current nose. Good tannin structure support this rich fruit driven wine with its long aftertaste

The perfect compliment to red meats, venison, roasts and mature cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 14.94 % vol rs : 3.5 g/l pH : 3.56 ta : 6 g/l

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

pack : Bottle **closure :** Cork

ageing : The wine has excellent maturation potential.

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Tukulu.

about the harvest: Grapes were handpicked at 24 °Balling from a yield of 9 Ton/Ha.

in the cellar : Fermented in traditional open cement tanks. Punch down 4 times daily. Matured for 12 months in small French oak barrels (30% new oak, second and third fill).

