

## Claiame d'Or Cabernet Sauvignon / Cabernet Franc 2008

Ripe red berry and cherry fruit abound in this blend of two noble varieties. The palate offers structure from youthful tannins and the spicy finish is reminiscent of cherry tobacco, white pepper and cloves. A perfect partner for Rump Steak, Rare Roast Beef and hearty Bean Casseroles.

Pare effectively with Roast Port Belly and Polenta, with wild mushroom sauce.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** Claiame d'Or Wines

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 13.58 % vol rs : 4.1 g/l pH : 3.57 ta : 6.1 g/l va : 0.66 g/l so2 : 135 mg/l fso2 : 22 mg/l

**type :** Red **wooded**

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

**ageing :** Will improve with ageing for at least 5 years.

**in the vineyard :** Claiame d'Or mostly comprises of calcareous (red clay and lime mix) soil. The high content of lime gives the soil a very high pH which in return results in wines of a natural low pH. The Cabernet Sauvignon was planted in 1998 and the Cabernet Franc in 2003.

The selection process for this special cuve already started with the identification of the specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield and premium quality.

**about the harvest:** The grapes were picked very ripe at approximately 26 balling on average.

**in the cellar :** After de-stemming and slight crushing the mash was taken to open fermenters where traditional wine making methods are still implemented. During fermentation the cap was regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. After approximately four days of fermenting it was pressed at approximately 5 balling and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started the wine was transferred to new 300 litre French oak barrels where it was left to mature for eighteen months. This process was the same for both components making up this blend.

