

Yonder Hill Nicola 2008

This is a big and serious wine, yet very soft, with juicy rounded tannins. It has herbaceous notes, and ripe blackcurrant fruit. Complex structure, where everything from the fruit to tannis and acidity is perfectly balanced. A classic.

variety : Cabernet Sauvignon | 38% Cabernet Sauvignon, 36% Merlot, 20% Cabernet Franc, 6% Petit Verdot

winery : Yonder Hill

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.46 % vol rs : 3.2 g/l pH : 3.65 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Can cellar for up to 8 years. Decant for now!

in the vineyard : Vineyards are 20 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.

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.

in the cellar : All the grapes was harvested by hand, were the first selection takes place. Only the best bunches and berries are picked for this wine. There after it is place on a sorting table, for further selection of the best berries. The fermentation takes place in a oak open fermenter, where after it matures for 20 months in 100% new French oak barrels. Here the final selection takes place, by selecting only the finest 5 barrels witch are blended to taste perfection.

