

## Marklew Cabernet Sauvignon 2006

Well toned muscularity, classic cassis/mulberry concentration with dry insistent tannins which yield to memorable finish.

Red meats eg. Venison, Ostrich, Beef, Stews.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Marklew Wines

**winemaker :** Duan Brits

**wine of origin :** Simonsberg, Stellenbosch

**analysis :** alc : 13.23 % vol    rs : 2.5 g/l    pH : 3.65    ta : 6.5 g/l

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

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

**ageing :** Can be enjoyed now but will improve with bottle age and can still be drunk 12 years from vintage.

**in the vineyard :** Cabernet Sauvignon 2006 was hand picked at optimum ripeness, sorted and vinified from a 20 year old bush vine block and an 12 year old trellised, dry land vineyard.

The combination of these two vineyards gives great structure, complexity and depth to the wine.

**in the cellar :** Grapes get pumped and plunged numerous times during a long fermentation period for maximum extraction. After fermentation, grapes were lightly pressed. Oaking – 18 months in 40% new, 60% 2nd fill barrels. MLF done in barrels. 95% French, 5% American oak.

