

Marklew Capensis 2005 (Reserve Blend)

Fresh elegance, well balanced with plush velvety feel and classic dryness.

Red Meats, roasts, venison.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 24% Merlot, 18% Shiraz, 12% Pinotage

winery : Marklew Wines

winemaker : Duan Brits

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 14 % vol rs : 2.4 g/l pH : 3.7 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

ageing : Capensis 2005 can be enjoyed now but will definitely improve with bottle age. Drink 2 -7 years from vintage.

in the vineyard : The word "Capensis" is the Latin name given to a plant indigenous to the Cape. We wanted to celebrate the richness, the diversity and complexity of the beautiful Cape and to have the name of the Cape firmly enmeshed with the name of our wine. The word Capensis is used mainly in a botanical connotation and we hoped to link the name of our Capensis blend to the richness, the brilliant colour, intense aromas and exquisite delicacy which is found in the botanical Capensis; the Cape Floral Kingdom which is famed throughout and is unique in the world. We also wanted a name which would tie in easily with a Cape Blend, one in which we could add a variable percentage of Pinotage and which would not limit us to the number of grape varieties used in the blending of the wine. The grapes for the Marklew Capensis are grown on the family farm, De Goede Sukses situated in the Simonsberg Ward. With its restored 18th century cellar and gracious historic Cape Georgian homestead, which features on the bottle label, the farm is a beautiful and precious piece of Cape history in one the Capes most acclaimed terroirs.

in the cellar : Capensis was made from the top selection of barrels of the 2005 vintage. The blend consists of 46% Cabernet Sauvignon, 24% Merlot, 18% Shiraz and 12% Pinotage. This wine was made from a selection of top dry land vineyard blocks ranging from 8 – 20 years old. Oaking – individual cultivars were oaked in 90% new wood and 10% second fill French and American oak barrels for 12 months. The wine was then blended and returned to second fill French barrels for an additional 10 months to integrate the rich flavours, big structure and loads of fruit.

