

Hermanuspietersfontein Die Arnoldus 2007

Characteristics: Plum, spicy, black olive, cashew
Colour: ruby, garnet
Body: rich
Tannins: rounded
Length: solid
Intensity: pure
Consistency: rich
Structure: seamless
Finish: persistent
Balance: flowing
Overall Impression: A perfectly integrated wine

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 24% Merlot, 8% Cabernet Franc, 8% Malbec, 8% Petit Verdot, 4% Cabernet Franc

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Coastal

analysis : **alc** : 14.83 % vol **rs** : 1.6 g/l **pH** : 3.68 **ta** : 6.2 g/l **va** : 0.66 g/l **so2** : 130 mg/l **fso2** : 14 mg/l

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

pack : Bottle **closure** : Cork

ageing : When will this wine reach its peak?: 8 years, provided stored under optimum conditions Could certainly surprise us beyond that.

