

## Haskell IV 2007

Intense vibrant red colour with nose showing layered flavour of tobacco spice, rich cherries, dark chocolate and savouriness. The pallet has a soft attack with firm tannins and a subtle creamy texture. Lingering aftertaste, with the same flavours as on the nose.

**variety** : Cabernet Sauvignon | 70% Cabernet Sauvignon, 20% Merlot, 5% Petit Verdot and 5% Cabernet Franc

**winery** :

**winemaker** : Rianie Strydom

**wine of origin** : Stellenbosch

**analysis** : alc : 14.33 % vol    pH : 3.56    ta : 6.4 g/l

**type** : Red      **wooded**

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

4½ stars in John Platter Wine Guide 2011

**about the harvest**: Vintage detail: Evenly spread moderate temperature, cool evenings and nights which allowed slightly longer hang time than previous vintages

Balling: average 24,5 - 26°B

Production volume: 45 hl/ha

Hand Harvested: 100%

**in the cellar** : Whole berries: 0%

Destemmed: 100%

Fermentation vessel: open 3000L containers and 5000L stainless steel semi-open fermenters

Fermentation: 100% inoculated with Anchor 372 (SA yeast )

Barrel Type: French oak MT centre of France wood

New Barrel %: 70%

Maturation: 18 months

Fining: Very light fining only to clean the wine

Filtration: none

Bottled: January 2009

