

Teddy Hall Hercùles van Loon Cabernet Sauvignon Reserve 2008

Almost opaque with crimson rim. Nutty and cassis nose, with some violets showing through. Layered palate - chocolate, black currant and a hint of vanilla. The concentration of fruit and complexity seduce.

This wine can be enjoyed with most red meat dishes. Try with Angus rib eye steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.4 g/l pH : 3.7 ta : 6 g/l

type : Red **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

4½ stars Platter's 2012 wine, Teddy Hall Hercùles van Loon Cabernet Sauvignon Reserve 2008, the Flagship from red from the Teddy Hall range, was awarded SA Top 100 Wines in 2012 with its white flagship counterpart, Teddy Hall Chenin blanc reserve 2010.

ageing : This wine needs time to show its true colours. It will gain in complexity and be at its best around 2015.

in the vineyard : The vines which yielded the fruit for this wine were planted in 1989, on broken shale soils in a prime part of Stellenbosch. An average of 6.8 tons of fruit per hectare.

about the harvest : After tasting and analyzing the grapes I decided to pick on 12 March 2008. At that time the sugar level was recorded as 24.7° Balling while the acidity was measured at 6.4g/l average and the pH was 3.3.

in the cellar : Four ton capacity open fermenters were used in the making of this wine. It was inoculated with a red wine yeast on its second day in the winery. The cap were punched down four time per day. After seven days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into new Vicard Presige (French Oak) barrels for 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled the Cabernet Sauvignon Reserve with the minimum of interference.

