

## Vondeling Cabernet Sauvignon / Merlot 2007

---

Classic black pepper aromas. Intense maraschino cherries, sweet cassis, ripe red fruit, sandalwood and cedar are just a few of the abundant flavours which leap from your glass. Dense mouth-covering tannins balance the fruit density perfectly and ensure a phenomenally harmonious finish.

Most types of traditional braai fare. Alternatively a slow-roasted, marrow-enriched oxtail casserole with fresh farm-style bread or for something gamey try a Springbok loin with baby marrows and baked potatoes.

---

**variety** : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

**winery** : Vondeling Wines

**winemaker** : .

**wine of origin** :

**analysis** : **alc** : 14.0 % vol **rs** : 2.2 g/l **pH** : 3.6 **ta** : 5.6 g/l

**type** : Red

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

---

**in the vineyard** : The Cabernet and Merlot vineyards used in this blend are located in well-weathered granite soils high up on the southwest-facing slopes of our farm.

**about the harvest**: The grapes are picked by hand at 25°Balling, with flavours of ripe raspberries and black currents. Hand picking ensures that only the very best fruit enters the cellar.

**in the cellar** : The chilled fruit from the previous day went through a preliminary bunch sorting, after which the grapes were destemmed and rigorous berry sorting took place.

Certain parcels of the fruit were left as whole berries and others were crushed. This resulted in a much broader spectrum of fruit flavours and also a softer, more elegant style of wine. During fermentation, hand plunging was used as the method of extraction. After fermentation, extended maceration on the skins is applied for one month. At this point the wine is drained directly to 300Lt French oak barrels and the skins are basket pressed.

Malolactic fermentation takes place in barrel after which the wine is racked and blended, before being returned to barrel for a final 7 months before bottling. After a total time in barrel of 19 months, the wine was bottled and laid to rest for a further two years before finally being made available for purchase.