

## Napier Sir George Quintas 2008

Ripe raspberries on the nose. Well-balanced tannins and hints of sweet red peppers and subtle oak nuances on the pallet, with a long tobacco and spice finish.

Roasted meats, game, well matured steaks and any strong cheese.

**variety** : Cabernet Franc | 50% Cabernet Franc, 35% Cabernet Sauvignon, 15% Malbec

**winery** : Napier Winery

**winemaker** : \_

**wine of origin** : Wellington

**analysis** : alc : 14 % vol rs : 2.6 g/l pH : 3.57 ta : 5.8 g/l

**type** : Red

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

**in the vineyard** : SOIL Broken down Granite & Cardiff

ROOT STOCK Richter 99

TRELLIS SYSTEM Perold system (5 wired)

YIELD 6 to 8 tons per hectare

AGE 8 to 20 years

**in the cellar** : FERMENTATION Whole berries @ 25°C in stainless steel tanks

MATURATION French Oak medium toast barrels - first fill barrels for 24 months

BOTTLED August 2010

