

## Napier Red Medallion 2006

Full bodied Bordeaux style blend. A rich nose of blackberries, wood shavings and sweet rose petals. Well integrated dry tannins with blackcurrant and ripe plum flavours on the palate. It has a long smooth finish with earthy undertones.

Meaty casseroles; grilled or roasted beef and pasta dishes. A delightful companion for most meat dishes.

**variety** : Cabernet Sauvignon | 34% Cabernet Sauvignon, 32% Cabernet Franc, 30% Merlot

**winery** : Napier Winery

**winemaker** : Leon Bester

**wine of origin** : Wellington

**analysis** : **alc** : 14.73 % vol **rs** : 2.2 g/l **pH** : 3.51 **ta** : 5.9 g/l **va** : 0.62 g/l **so2** : 85 mg/l **fso2** : 19 mg/l

**type** : Red **style** : Dry **wooded**

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

**in the vineyard** : SOIL Oak Leaf & Dundee

ROOT STOCK Richter 99

TRELLIS SYSTEM Perold system (5 wired)

YIELD 6 to 8 tons per hectare

AGE 16 to 20 years

**in the cellar** : BALLING 24 to 25 Degrees

FERMENTATION Whole berries @ 25°C in stainless steel tanks

MATURATION French Oak medium toast barrels - 30% first fill, 70% second & third fill for 18-24 months

BOTTLED December 2008

