

## Bernheim Classique (Bordeaux Style) 2008

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A must have with your favourite red meat or game dish.

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**variety** : Cabernet Sauvignon | 62% Cabernet Sauvignon, 24% Merlot, 14% Cabernet Franc

**winery** :

**winemaker** : Jacques Kruger

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.93 % vol **rs** : 3.9 g/l **pH** : 3.65 **ta** : 5.7 g/l

**type** : Red

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

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Veritas 2011 - Silver Medal

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**about the harvest**: Harvest Date: Cabernet Sauvignon 4 - 14 March 2008

Merlot 5 February 2008

Cabernet Franc 18 February 2008

The grapes were allowed to reach optimum ripeness before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being picked for this wine. Cabernet Sauvignon at 26° Balling, Merlot at 25° Balling and Cabernet Franc at 24° Balling.

**in the cellar** : Fermentation was completed before the grapes were pressed and the wines pumped to 225 liter barrels for maturation. Each wine was made and barrel matured individually before being selected for this Bordeaux style wine. The average maturation period in new 225 liter barrels was 17 months for the Cabernet Sauvignon and Merlot and 21 months for the Cabernet Franc.

This wine was made by carefully selecting and blending the barrel matured Cabernet Sauvignon 62 %, Merlot 24 % and Cabernet Franc 14% to achieve a full bodied wine with a deep rich velvety colour , strong layers of oak with hints of dark chocolate and cherry flavours elegantly balanced with a lingering aftertaste.

Bottling Date: 6 December 2010

Release Date: 22 June 2011

