

Muratie Anselva van de Caab 2008

On the nose you get a lot of concentrated fruit flavours ranging from dark fruit to lighter red fruit. The palette is very concentrated with an abundance of flavours varying from intense fruit flavours to cigar box nuances. The flavours and tannins are meticulously woven together to form a totally balanced wine that lingers on in your mouth long after the last drop is savoured.

This wine, with its velvety tannins will go great with red meat or any savoury dishes.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 86% Merlot, 17% Cabernet Franc

winery : Muratie Wine Estate

winemaker : Francois Conradie

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 1.3 g/l pH : 3.79 ta : 6.0 g/l

type : Red **style :** Very Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Anselva van de Caab is an excellent reflection of the huge influence that great terroir plays in producing red wines that have the potential to age and mature gracefully.

about the harvest: The varieties for our Anselva were all hand harvested and sorted.

in the cellar : Grapes were crushed, destalked and fermented in classic open fermenters. Malolactic fermentation is done in French Oak barrels.

After 18 months of barrel maturation, the varieties are individually tasted and selected for the Anselva blend. This blend is re-introduced into French Oak for a further 4 months to ensure that a good marriage takes place between the varieties.

Muratie Wine Estate

Stellenbosch

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www.muratie.co.za

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