

## Bernheim Shiraz / Cabernet Sauvignon 2008

Each wine was made individually before being selected for this blend.

Enjoy with hearty stews or beef and lamb dishes.

**variety :** Shiraz | 58% Shiraz 42% Cabernet Sauvignon

**winery :**

**winemaker :** Jacques Kruger

**wine of origin :** Paarl

**analysis :** alc : 14.6 % vol rs : 4.9 g/l pH : 3.78 ta : 5.3 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

**about the harvest:** Harvest Dates: Shiraz - 28 February 2008; Cabernet Sauvignon - 4 March 2008

The grapes were allowed to reach optimum ripeness (Shiraz 25° Balling, Cabernet Sauvignon 25.5 ° Balling) before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being used for this wine.

Yield per Hectare: Shiraz 8.8 Ton

Cabernet Sauvignon 6.8 Ton

**in the cellar :** Oak chips were added to the mash during fermentation and fermentation was allowed to complete before the grapes were pressed. The Shiraz fermented for 11 days at 25°C and the Cabernet Sauvignon fermented for 12 days at 25°C. The wines were matured with oak for a further 6 months before blending. The resulting wine is a smooth spicy blend, 58 % Shiraz and 42 % Cabernet Sauvignon, elegantly balanced fruit flavours and hints of oak.

