

Bernheim Merlot Cabernet Sauvignon 2005

Enjoy with rich pasta dishes or a well-matured steak.

variety : Merlot | 50% Merlot, 50% Cabernet Sauvignon

winery :

winemaker : Jacques Kruger

wine of origin : Paarl

analysis : alc : 13.36 % vol rs : 3.5 g/l pH : 3.38 ta : 5.9 g/l

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

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

about the harvest: Harvest Date: Merlot 7 - 9 February 2006

Cabernet Sauvignon 2006

The grapes were allowed to reach optimum ripeness (Merlot 24.5 ° Balling, Cabernet Sauvignon 25 ° Balling) before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being used for this wine.

Yield per Hectare: Merlot 8.6 Ton

Cabernet Sauvignon 5.5 Ton

in the cellar : Each wine was made individually before being selected for this blend.

After de-stalking, yeast was added to the mash in open 10 ton fermenters. Oak chips were added to the mash during fermentation and fermentation was allowed to complete before being pressed. Merlot fermented for 10 days at 25° C and Cabernet Sauvignon fermented for 9 days at 25° C. The wines were matured with oak for a period of 12 months before blending. The resulting velvety smooth blend, 53% Merlot and 47% Cabernet Sauvignon, has tantalizing ripe plum flavours, laced with cool mint and elegantly balanced with a hint of oak.

Bottling Date: 7 October 2007

Release Date: 27 May 2009

