

The High Road Reserve 2008

Colour: Deep dark ruby red centre, the edge shows a more intense red edge.

Nose: The fruit is not as forward at the moment, showing subtle blackcurrant, red berry fruit and ripe plum fruit when left open for a while. The new wood nuances are prominent and tend to overpower at the moment. The wine is tight and closed and shows that with time has the potential to deliver an exciting array of flavours. The wine has a rich layered appeal on the nose.

Palate: The palate is as tight as the nose and shows the wood at the moment being prominent. One would like the wine to be aged more as the once the wine is opened for a while it shows great length and density, with the balance between the tannins, fruit and alcohol being very well structured. Tones of the blackcurrant become quite clear and the mix of coconut and cigar box is also present. The wine is in fact very complex but will need time to achieve the layered integration one expects.

variety : Cabernet Sauvignon | 67 % Cabernet Sauvignon, 19 % Merlot and 14 % Cabernet Franc

winery : The High Road Boutique Wine Cellar

winemaker : Mark Carmichael-Green

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.75 ta : 5.9 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The Cabernet Sauvignon, Cabernet Franc and Merlot grapes were sourced from carefully selected trellised vineyards in Stellenbosch. The selected blocks are all low yielding vines resulting in increased concentration of flavour in the wine.

in the cellar : The 3 grape varieties were matured separately in 225 litre 100% new French oak barriques for 10 months. Blending has ensured the balance of fruit, structure and age ability.

Total Production: 22 Barrels

