

The High Road Classique 2008

Colour: Deep dark ruby red centre, the edge shows a slight redding and less purple.

Nose: The fruit is more forward, showing red berry and black ripe cherry fruit with wood nuances but not prominent so as to overpower the balance of the wine. The wine on the nose shows a serious side yet with the openness of being able to be enjoyed now.

Palate: The palate delivers what the nose showed and the fruit is clear and rich. The fruit carries well throughout the palate and although the tannins are ripe and soft to drink now they are able to guide the wine to more ageing with correct cellaring. The wine is serious enough to hold its own or to be drunk now. The balance between the acid, tannin and alcohol is well structured and shows a wine that will grow and add to more of a finish.

variety : Cabernet Sauvignon | 46 % Cabernet Sauvignon, 41 % Merlot and 13 % Cabernet Franc

winery : The High Road Boutique Wine Cellar

winemaker : Mark Carmichael-Green

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.375 ta : 5.8 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 French oak barriques for 10 months. Blending has ensured the balance of fruit, structure and age ability.

Total Production: 39 Barrels

