

Louis Cabernet Sauvignon Merlot 2008

Blackberries and strawberry fruit on the nose, with a slight earthy note on the nose. The flavours flow onto the mouth and mix with soft, yummy tannins to end with a lingering finish.

Coq au vin, lamb brushed with rosemary and olive oil, Panna Cotta. Serving temperature: 16 - 18°C

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

winery : Louis Wine

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.1 g/l pH : 3.52 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : This wine was made from grapes in the Helderberg region.

Soil: Koffieklip

in the cellar : All the different components were wild fermented, punched down and left to age in French oak barrels. The Merlot and Cabernet were aged separately, and spent 24 months on oak; 20% of the barrels were new.

Bottling Date: December 2010

Release date: January 2011

