

## Hermanuspietersfontein Die Arnoldus 2008

Plum, spicy, black olive and cashew characteristics. The colour is ruby, garnet with a rich body and rounded tannins. Solid length, pure intensity and a rich consistency. Seamlessly structured with a persistent finish. An overall impression of a perfectly integrated wine.

**variety** : Cabernet Sauvignon | 50% Cabernet Sauvignon, 21% Merlot, 8% Cabernet Franc, 11.5% Malbec, 4% Petit Verdot, 11.5% Cabernet Franc

**winery** : Hermanuspietersfontein

**winemaker** : Bartho Eksteen

**wine of origin** : Western Cape

**analysis** : **alc** : 14.17 % vol **rs** : 1.4 g/l **pH** : 3.64 **ta** : 6.2 g/l **va** : 0.66 g/l **fso2** : 14 mg/l

**type** : Red **style** : Dry **body** : Full **wooded**

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

John Platter: 4 Stars (2005, 2006, 2007)

Wine-of-the-Month - Reserve Club Bordeaux Blend 2010 (2006)

Wine Magazine - Bordeaux Blend Tasting Sept 2010 (2006)

**ageing** : When will this wine reach its peak? 8 years, provided stored under optimum conditions - could certainly surprise us beyond that.

**in the cellar** : Die Arnoldus, Hermanuspietersfontein's flagship red is a fully fledged Bordeaux-style blend. The wine spent 24 months in new French oak

