

## Elgin Vintners Agama 2008

Rich impenetrable ruby red in colour. Forthcoming notes of tobacco, cedar and dark cherries on the nose which devolve onto the palate. Clean aromatic fruit and spice, a touch of chocolate, well-integrated tannins on the palate with firm yet attractive grip on the mid- and end- palate. A harmonious balance of fruit, acidity and tannins. This wine is only beginning to show its true colours - aging potential estimated at 4 - 6 years.

**variety :** Cabernet Sauvignon | 58% Cabernet Sauvignon, 42% Merlot

**winery :** Elgin Vintners

**winemaker :** Justin Hoy

**wine of origin :** Elgin

**analysis :** alc : 14.37 % vol    rs : 1.5 g/l    pH : 3.52    ta : 6.4 g/l

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

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

Bronze Medal - International Wine and Spirit Competition 2013

**in the vineyard :** Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The 2008 Elgin Vintners Agama is our fourth release of this flagship blend of Cabernet Sauvignon (58%) - Merlot (42%).

Agama, named for the lizard, prevalent in the indigenous fynbos vegetation adjacent to the Merlot vineyards.

The Elgin Valley has been identified as one of South Africa's premium wine growing areas. The high altitude, proximity to the sea and cool summers translate into wines that are fruit driven yet complimented by harmonious fruit and wood tannins and display both balance and elegance.

Cabernet grapes come from Beaulieu and the Merlot from Eikenhof Farms, both of which are farms owned by shareholders within the Elgin Vintners partnership.

**about the harvest:** The Cabernet Sauvignon and Merlot grapes were harvested separately.

**in the cellar :** The Cabernet Sauvignon and Merlot grapes were vinified separately but followed similar vinification regimes; namely, a 4 day cold soak, 7 day fermentation and a further 7 days on the skins prior to pressing. Racked to barrel and MLF induced. The wine spent a further 16 months in 225 litre French oak barriques. It received an egg white fining prior to bottling on 18th August 2009.

Bottling date: 18 August 2009

Quantity: 5305 litre / 1178 cases (6 x 750ml) produced

