

## Lievland DVB 1998

A full bodied wine with ripe fruit and ideal balance between the oak and fruit flavours. The wine is well rounded and has a soft, dry lingering aftertaste.

variety : Merlot | Merlot, Cabernet Franc, Cabernet Sauvignon

winery : Lievland Wine Estate

winemaker : Jean Pienaar

wine of origin : Stellenbosch

analysis : alc : 14.03 % vol rs : 2.2 g/l pH : 3.69 ta : 5.4 g/l so2 : 73 mg/l

ageing : Optimum ageing potential 3-5 years.

about the harvest: The DVB blend comprises 45% Merlot, 45% Cabernet Franc and 10% Cabernet Sauvignon. The grapes were all harvested at optimum ripeness with the Merlot and Cabernet Franc coming into the cellar at about 24-25° Balling. The Cabernet Sauvignon came in slightly later at around 23° Balling.

in the cellar : The different varieties were fermented separately in stainless steel tanks until dry, using specifically selected yeast strains; UCLM, WE372 and Bordeaux Red. After fermentation the wines were allowed to macerate for between a week and ten days after which they were pressed and the press fraction kept separate. The wine went through a preliminary blending before going through malolactic fermentation which was completed in tank before being racked, preserved with SO<sub>2</sub> and put into barrel. Maturation took place over 15 months in 225l French oak barrels of which only 40% were first fill. After maturation the wines were fined with egg white in barrel and then racked and finally blended before being given a filtration and bottled on the 29th of September 1999.

