

## Hermanuspietersfontein Die Arnoldus 2009

There is always someone in the family imposing his personality on the others – with good reason as he is usually unwavering and knows exactly what he wants from life. That's Arnoldus – a man with gravitas. Die Arnoldus, Hermanuspietersfontein's flagship red is a fully fledged Bordeaux-style blend.

Characteristics: Plum, spicy, black olive, cashew with ruby, garnet colour. Rich body that exhibits rounded tannins. Die Arnoldus has solid length, pure intensity, rich consistency with a seamless structure. This wine has a persistent finish, a flowing balance and the overall impression that it is a perfectly integrated wine.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon 50%, Merlot 23%, Cabernet franc 11%, Malbec 8%, Petit Verdot 8%

**winery :** Hermanuspietersfontein

**winemaker :** Bartho Eksteen

**wine of origin :** Western Cape

**analysis :** alc : 14.35 % vol    rs : 3.1 g/l    pH : 3.47    ta : 6.0 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, 2008)

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 vineyard :

The Walker Bay Wine Region was accorded a great honour on 19 September 2008 when our wine farm was awarded Champion Status by the Biodiversity and Wine Initiative (BWI) – the first wine farm in this region to achieve this status. Ours was the 11th wine farm in South Africa to be declared a BWI Champion farm.

**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 and was bottled on 26 September 2011

