

## La Vierge Nymphomane Cabernet Sauvignon Malbec Cabernet Franc 2010

In Greek mythology nymphs are nature spirits that appear as beautiful young women, and personify the creative activities of nature such as being associated with a life-giving spring or water source. Today nymphs refer to maidens or young women who are ready for marriage. This wine leans towards an elegant cool-climate feminine style.

This wine expresses the typical contribution of cassis and Bordeaux-like herbaceous flavours from the Cabernet Sauvignon and Cabernet Franc along with the savoury red berry and earthy contribution of the Malbec.

Enjoy this wine with red meat, venison and cheese platters.

**variety** : Cabernet Sauvignon | 52% Cabernet Sauvignon, 31% Malbec, 17% Cabernet Franc

**winery** : La Vierge Wines

**winemaker** : Marc van Halderen

**wine of origin** : Hemel en Aarde Ridge

**analysis** : **alc** : 13.9 % vol **rs** : 2.3 g/l **pH** : 3.42 **ta** : 6 g/l **va** : 0.87 g/l

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

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

**ageing** : Bold tannins and an elegant mineral core will see this wine drinking well on release and developing for at least 5 -7 years.

**in the vineyard** : Soil Type: Both varieties planted to Arenaceous shale of the Bokkeveld series.

Aspect: North and North West

Trellising System: Vertical Shoot Positioning (Perold)

Age of Vines: 6 years

Vines per hectare: 5500

The varieties are grown in the Hemel en Aarde Ridge, 10km in proximity to the Atlantic Ocean. The climate is "temperate" in style, where the southerly maritime winds blow through the appellations during the summer. These winds in turn bring regular sea mists and overcast conditions to the vineyards and with it more even temperatures. The average summer temperature is 19° C and rainfall, approximately, 750mm per year.

**about the harvest**: All grapes varieties were harvested separately by hand enjoying cool early morning temperatures.

Average Yield: 5 t/ha (33hl/ha)

**in the cellar** : After overnight cold storage they were destemmed and crushed into red ferment tanks. Cold maceration occurred for 5 - 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (50% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.