

## Haskell IV 2008

Intense vibrant red colour with nose showing layered flavour of tobacco spice, rich cherries, dark chocolate and savouriness. The palate has a soft attack with firm tannins and a subtle creamy texture. Lingering aftertaste, with the same flavours as on the nose.

**variety :** Cabernet Sauvignon | 73% Cabernet Sauvignon, 15% Merlot, 7% Petit Verdot, 5% Cabernet Franc

**winery :** Haskell Vineyards

**winemaker :** Rianie Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 14.83 % vol    pH : 3.83    ta : 6.3 g/l

**type :** Red    **wooded**

**pack :** 0    **size :** 0    **closure :** 0

**in the vineyard :** Vintage Detail: Cooler season with rainfall late February slowed down the ripening of the grapes and flavoured the flavour retention in the early stages of ripening. This produced wines with lower alcohols and good fruit expression.

**about the harvest:** Balling: average 24,5 - 26

Production Volume: 40 hl/ha

Hand Harvested: 100%

**in the cellar :** Whole Berries: 0%

De-stemmed: 100%

Fermentation vessel: open 3000L containers and 5000L stainless steel semi-open fermenters

Fermentation: 100% inoculated. Cabernet Sauvignon with Lalvin D21 and all the others with Anchor 372 (SA Yeast)

Barrel Type: 225 litre French oak MT tight grain.

New Barrel %: 70%

Maturation: 18 months

Fining: Very light fining with egg white

Filtration: Coarse filtration prior to bottling

Bottled: January 2010

