

Romond Rebus 2007

The wine has a complex nose of dark berries, violet, cassis and pencil shavings. The palate is rich and full with concentrated fruit. The nicely integrated tannins allow this full-bodied and elegant wine.

variety : Cabernet Franc | 60% Cabernet Franc, 40% Cabernet Sauvignon

winery :

winemaker : André Liebenberg

wine of origin :

analysis : alc : 14.5 % vol **rs :** 2.73 g/l **pH :** 3.65 **ta :** 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

Platter 4**** stars

WINE Magazine 4 stars

Old Mutual Trophy Wine Show - Silver Medal

International Wine and Spirits Competition - Silver Outstanding Medal

Classic Wine Top 6 Trophy

ageing : To be enjoyed now, and to show even better over the next 3 to 5 years.

in the vineyard : The vineyards lie on the lower slopes of Helderberg's West Peak. The soils are mainly Estcourt and Tukulu with some weathered granite.

Varietals: Cabernet Franc, clones 1D & 240D on rootstock 101-14

Cabernet Sauvignon, clones 46 & 18 on rootstock 101-14

Age of vines: Planted in 2000

Trellising: Double Perold vertical trellis

Plant density: 3200 vines per hectare

Yield: Approximately 6.5t/ha

Irrigation: Supplementary drip

Vintage: A cool and wet winter led to a long ripening period

Harvest: 2nd March (Cab Franc) to 14th March (Cab Sauv)

Grape Sugar: Average 24.8 Balling (Cab Franc), 25.4 Balling (Cab Sauv)

in the cellar : Bunches were destalked and lightly crushed, macerated for 3 days before being inoculated with commercial yeast. Cap punched down by hand 4 times per day and pumped over twice. Fermented dry in 7 days, pressed and returned to tank for MLF. Matured in 2nd and 3rd fill French oak barrels for 22 months. Selected barrels blended: Cabernet Franc 60%, Cabernet Sauvignon 40%.

