

## Grangehurst Cabernet Sauvignon Merlot 1998

This wine has a medium-dark ruby colour; dense blackberries and plummy fruit with complex earthiness and coffee/mocha; smooth, creamy concentrated palate with a long finish.

**variety :** Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

**winery :** Grangehurst Winery

**winemaker :** Jeremy Walker

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 1.40 g/l    pH : 3.86    ta : 5.50 g/l    va : 0.68 g/l

**type :** Red

**pack :** Bottle

**ageing :** Recommended maturation of 4 to 8 years from vintage (i.e best between 2002 and 2006).

**in the vineyard :** Selected mainly from prime vineyards situated on the slopes of the Helderberg Mountain and the hills of Firgrove, between the town of Stellenbosch and the False Bay Coast. A small proportion of the Cabernet Sauvignon and Merlot grapes were sourced from vineyards in the Stellenbosch Kloof area. All of these vineyards benefit from cool southerly sea breezes - the prevailing wind during the Cape summer.

**in the cellar :** **FERMENTATION** After destalking and crushing the grapes, the mash (juice & skins) was fermented in open tanks for between 5 and 14 days at temperatures of 26°C to 30°C. The cap of skins was punched down with wooded paddles and mixed with the juice 8 to 10 times per day to ensure maximum extraction of colour, tannin and flavours. After completion of the alcoholic fermentation, the free run wine was drawn off and the skins were gently pressed in a hand-operated basket press. The press wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. Malolactic fermentation occurred in tanks and in barrels.

**CLARIFICATION** The wine was clarified according to the natural setting and racking method, which does not involve the use of any unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of colour, aromas and flavours.

**BARREL MATURATION** Some of the Cabernet Sauvignon and Merlot components of this wine were blended and matured together in small (225 litre) barrels - the other components were matured separately. Various barrel to barrel rackings took place during the 23 months maturation period - 77% French and 23 % American oak barrels.

**BOTTLING** A total of 66x225 litre barrels were racked and blended in August 2000 and the wine was then stored in a stainless steel tank until it was bottled.

Bottled in January 2002 - total production of 14,700 bottles (750ml) and 500 magnums (1.5lt).

