

African Sky Cabernet Sauvignon Merlot 2001

Available in the U.K only

This is a medium-bodied, smooth and very approachable wine made for early enjoyment, that its nose offers ripe strawberry and cherry aromas carried through on the palate. It is the ideal companion to most red meat dishes.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Merlot

winery : African Sky Wines

winemaker :

wine of origin : Coastal

analysis : alc : 12.54 % vol rs : 5.2 g/l pH : 3.84 ta : 5.0 g/l

type : Red

in the vineyard : As its name suggests, the African Sky label carries a range of wines made in the vineyards of the Cape's famous winelands, graced by tall mountains and fanned by cooling maritime breezes, where the sky constantly changes to reflect a range of micro-climates. Sometimes shrouded in mist or stained by rain, sometimes bracingly clear, the sky is always fresh, clean and nurturing.

The grapes were sourced from vineyards in the Stellenbosch and Durbanville areas, mostly south and east facing and thus cooled by the prevailing False Bay sea breezes during ripening. They were grown in a range of soils from decomposed granite to deep, red.

about the harvest: The grapes were hand-harvested at 22° to 23° Balling during February and early March before the heat of the day.

in the cellar : Each vineyard block was separately vinified. In each case, the juice was fermented at low temperatures (between 13° and 15° C to retain the fruity character of the grapes. The fruit was left on the skins for three days for maximum colour extraction. The skins were then removed, the grapes pressed and fermentation was completed. After malolactic fermentation the wine was blended in a ratio of 63% Cabernet Sauvignon to 37% Merlot.

