

## Bovlei Cabernet Sauvignon Merlot Reserve 2002

This fine blend of Cabernet Sauvignon and Merlot combines the best of the two varietals Cabernet Sauvignon on nose and the structure with the Merlot elegance enriched by woodaging.

As this wine is scented by berry / cassis fruit flavours it can enhance and array of meat dishes from pork to a sirloin steak.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker / Hendrik de Villiers

**wine of origin :** Wellington

**analysis :** alc : 13.92 % vol    rs : 2.0 g/l    pH : 3.68    ta : 5.7 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

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

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**ageing :** This wine needs 2 – 3 years of bottle aging to harmonize the Cabernet Sauvignon, Merlot and wood maturation.

**in the vineyard :** The grapes ripened slowly and were picked during the start of March 2002 after a long, cool ripening period. Low yields on both corps ensured berries with concentrated fruit flavours and good cultivar character.

Both cultivars came from the same farm. The three wire Perold Trellising system with drip irrigation complimented the wine. The vines were given minimum irrigation to override any stress levels that might occur during the ripening period. All the grapes were handpicked during the cool morning hours.

**in the cellar :** The Cabernet Sauvignon grapes were harvested at 25° Balling and the Merlot at 24.4° Balling. The wines were made separately and wood matured separately in new French barrels for 11 months. After securing the best barrels we decided on the present blend of 60% Cabernet Sauvignon and 40% Merlot.

