

Bovlei Dry Red

The Ruby Cabernet ensures the berry, spicy flavours to make the nose more complex. This wine has a good middle palate with a lingering aftertaste. Cinsaut ensures an easy-drinking and soft wine with spicy undertones.

Serve at room temperature with cheese, pasta, roasts including cold or warm meat dishes. Also a must with quail, duck and pork.

variety : Ruby Cabernet | 50% Ruby Cabernet, 50% Cinsaut

winery :

winemaker : H De Villiers

wine of origin : Wellington

analysis : alc : 13.89 % vol rs : 2.6 g/l pH : 3.87 ta : 5.2 g/l

type : Red **style :** Dry **body :** Light

pack : Box

ageing : This soft, fruity wine is enjoyable as a young drinking style.

in the vineyard : During the long growing and ripening season, due to the cool 2002 ripening conditions, the red cultivars used in this blend, had enough time to ripen, reach high sugar levels and kept its™s fruity flavours until optimum ripeness. Smaller berries with good intensity in colour and flavour, ripe tannins and higher acidity levels ensured grapes from the highest quality.

The Ruby Cabernet grapes, which came from the lower slopes of the Hawekwa Mountains, yielded between 6 - 8 tons per hectare. The 3 wire Perold Trellising system suited these cultivars the best and with a drip irrigation system, watering were done at the right time in the shallow oakleaf soils to give Bovlei good quality grapes. The low yield of the bushvine Cinsaut planted in the warmer areas (9 tons per hectare) on oakleaf soils ensured that Bovlei received physiologically ripe grapes.

in the cellar : Each cultivar was handpicked and fermented on its own in Defrancheski red wine fermentators at cool temperatures (18 - 20Â° Celsius) for 11 days until 3 - 4Â° Balling before pressing commenced. This ensured that Bovlei got good colour extraction, well balanced tannins with a minimum loss in fruitiness. The wine was left in tanks to ferment dry and finish Malolactic fermentation. After intensive tasting and experimentation with blends, this fruity, easy drinking red wine was blended, and fined with Wyoming bentonite before it was naturally cold stabilized.