

Makana Boutique Range Cabernet Sauvignon Merlot Cabernet Franc 2003

This complex and elegant wine is filled with a variety of fruit, spices and well integrated oak on the nose. The full and round palate is multi-dimensional and is supported by subtle tannins and a lengthy finish.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc

winery :

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.65 ta : 6.1 g/l va : 0.54 g/l so2 : 39 mg/l fso2 : 72 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

ageing : 4 - 6 years.

in the vineyard : Soil type: Hutton/Clovelly

Age of vines: 10 - 15 years

Trellising: Three wire perold

Yield: 6 - 8 tons/ha

Irrigation: Supplement drip irrigation

about the harvest: Picking date: March 2003

Grape sugar: 25Â° Balling

Acidity: 6.1g/ltr

pH at harvest: 3.5

in the cellar : Fermentation temperature: 24 - 28Â°C

Grapes were destemmed, crushed and then cold soaked for 24 - 36 hours with regular pump overs. Juice inoculated on skins with French yeast. Controlled colour, flavour and tannin extraction implemented through aerated pump-overs. Extended skin contact allowed after fermentation for a total of 18 - 21 days. Wine then separated from skins and moved to barrel for malolactic fermentation. Skins pressed and press wine kept in separate barrels. After malolactic fermentation, the wine was racked and sulphured, where after wine was returned to barrel for maturation.

Wood ageing: 16 - 18 months on new French oak with regular racking during maturation.

Total production: 500 cases

