

Ruitersvlei Cabernet Sauvignon/Merlot 2004

A combination of flavours - Black currant, black berries - toasted notes, coffee-mocha, and toffee. Soft rounded tannins.

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

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.36 g/l pH : 3.54 ta : 5.8 g/l va : 0.38 g/l

type : Red

pack : Bottle

in the vineyard : Planted 25 ha, vineyards are between 10-15 years old.

Trellis: Perold

Irrigation: Dry land and Drip irrigation

Climate: Semi-arid

about the harvest: Harvest is done hand-picked from March- April 2004.

in the cellar : Destemmed 1/3 whole berry, 2/3 crushed. Fermentation at 25°C for 8 days had Post fermentation and 1 Pumpover per day for 7 days. Malolactic fermentation is done. Ageing over French Staves for 5 months.