



Aspect	:	South-West facing slopes
Elevation	:	310 - 500 m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Cultivar	:	Merlot (88%); Cabernet Franc (9%); Cabernet Sauvignon (3%)
Rootstock	:	R99; R110; Ruggerie 140
Planting Date	:	1999 - 2001
Irrigation	:	Yes
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 333 vines / ha
Production	:	2 100 6 x 750ml cases
Harvest Date	:	17 March 2004 – 15 April 2004
Analysis at Harvest	:	Sugar: 24 – 24.5°B Total acid: 4.4 – 6.7 pH: 3.43 – 3.55
Yeasts	:	BDX
Method	:	The 2004 vintage was fairly cool, and the grapes were harvested slightly later than usual. The grapes were cold soaked for 3 days before fermentation. Pumpovers took place up to four times a day. Fermentation took place at between 24°C and 30°C, and the wine was left on the skins for a week before pressing and into tank for a few days and into barrel for 18 months. 72% new French oak, 28% 2 <sup>nd</sup> fill French oak.
Date of Bottling	:	January 2006
Analysis at Bottling	:	Alcohol: 14.5% Residual sugar: 2.7 Total acid: 5.5 pH: 3.43
Description	:	Dark red colour perfumed spicyness with berry fruits on the nose. Good mouth-feel with grainy dusty tannins balanced and integrated. A food wine!
Ex Cellar Price	:	R120.00
Achievements	:	Platter 4 Stars Wine Magazine 4 ½ Stars – Best SA Bordeaux styled Blend (September 2007) Gold & Regional Trophy: Decanter World Wine Awards 2007-11-27 International Trophy: Decanter World Wine Awards 2007 – Best Bordeaux styled Blend