



Aspect	:	South-West facing slopes
Elevation	:	310m – 580m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Cultivar	:	Merlot (69%); Cabernet Franc (27%); Cabernet Sauvignon (4%)
Rootstock	:	R99, R110, Ruggeri 140
Planting Date	:	1999 - 2001
Irrigation	:	Post harvest irrigation only
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 333 vines / ha
Production	:	30 000 x 750ml bottles
Harvest Date	:	09 March 2005 – 22 March 2005
Analysis at Harvest:		Sugar: 25.2 – 25.8°B Total acid: 4.5 – 5.9 pH: 3.42 – 3.66
Yeasts	:	BDX, WE 372
Method	:	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 20 months. 68% new French oak, 32% 2 nd fill French oak.
Date of Bottling:		17 January 2007
Analysis at Bottling:		Alcohol: 14.5% Residual sugar: 2.7 Total acid: 6.4 pH: 3.33
Description:		A classically styled blend with layers of red and black fruit and a perfumed spiciness. Medium bodied with a good tannin structure and balance.
Achievements:		4 Stars in Wine Magazine One of the 5 best Bordeaux styles blends in SA out of the 2005 vintage 4 Stars Platter Rating
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