



THE ESTATE 2006

LOCATION

The Cabernet Sauvignon vineyard is planted on W-NW and W-SW slopes at 180-240m above sea-level. The Merlot vineyard is planted on W to SW slopes at 160-190 m. Malbec is planted on a W slope 155 – 175m. The Cabernet Franc vineyard is planted on a SW slope at 335-350m above sea level. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-25%. Petit Verdot is grown on SW slope at 335-350m above sea level.

WINE MAKING

The grapes are brought into the cellar early morning while it is still cool; followed by de-stalking and crushing. The mash is pumped to fermentation tanks after which yeast is immediately added for fermentation to commence. Fermentation takes place at 20-30°C and aerated pump-overs are performed four times per day with aeration moving the volume of the tank once with every pump-over. Maceration lasts 10 - 18 days and the wine is then pressed with a Bucher Pneumatic press. The first press-wine goes with the free-run and the next press-wine is kept separately and treated with the necessary fining agents. Malolactic fermentation is completed in stainless steel tanks. The wine matures for 18 months in french oak barrels.

TASTING NOTES

A complex blend with notes of black currants, spices and cherries laced with hints of dark chocolate. The palate is complex yet smooth with silky tannins and a long finish to back it up.

ANALYSIS

Alc:	14 %	Cabernet Sauvignon 65%
T.A.:	6.6 g/l	Merlot 16%
PH:	3.60	Cabernet Franc 11%
RS:	2.1 g/l	Petit Verdot 5%
		Malbec 3%