

WINES OF CHARACTER

STELLENBOSCH

CAPE BLEND 2009 PINOTAGE, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT

VINIFICATION

Wine maker description A velvety opulent wine made with the Cape's own grape Pinotage

blended with Cabernet Sauvignon, Merlot and Petit Verdot. A juicy opulent full bodied wine with aromas and flavours of cranberry, leather and spice finishing with strong firm tannins. This wine

deserves at least 5 years of cellaring.

Varieties 40% Cabernet Sauvignon, 40% Pinotage, 15% Merlot,

5% Petit Verdo

Origin Wine of Origin Stellenbosch

Vinification details All the different grapes spent 5 days on cold maceration, where after

the wine was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Malo-lactic fermentation then took place on wood staves in stainless steel tanks. The wine were then matured separately for 10 months in 45% new 225L French and American oak before being blended and left to marry for a

further 2-4 months.

Date of bottling 4th August 2010

Analysis pH 3.49 Total acidity 5.5 g/l

Residual sugar 2.7 g/l Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite) / Table Mountain

Sandstone

Aspect Cab. Sauv. – West; Pinotage – South West; Merlot – South &

South West

Area Cab. Sauv. – 5.86 Ha; Pinotage – 4.5 Ha; Merlot – 8 Ha; Petit

Verdot – 0.4 Ha

Trellising Vertical Shoot Positioning

Predominant wind SE Summer/NW Winter

Date of planting Cab. Sauv. – 2000; Pinotage – 2001 & 2002; Merlot – 1999;

Petit Verdot 2004

Clones Cab. Sauv. – 46C & 1631 on R110, 15M on US 8-7, 169AX on

101-14; Pinotage – PI245 on 101-14 & PI148A on R110; Merlot – MO343 & MO12 on Ruggeri 140, MO181 & MO192

on R110, MO3 on 101-14; Petit Verdot – PR8719

Balling at picking 24.5 – 25.9°B

