



## 1998 Cabernet Sauvignon / Merlot

### Technical details:

Varietal:	60% Cabernet Sauvignon / 40% Merlot
Alcohol:	13.5%
Total acidity:	5.5 g/l
pH:	3.79
Residual sugar:	3.5 g/l

### Tasting notes:

A Dense complex nose with cassis and red berry aromas. The characteristics of the two varieties are perfectly combined in this blend. The Merlot presents smooth tannins and soft, delicate cherry flavours. The Cabernet Sauvignon adds to the tannin structure. This wine is drinkable now and can be kept for 10 years. The grapes were all hand picked at full ripeness and vinified separately to preserve their individual characteristics. Fermentation lasted for 3-4 weeks during which temperatures were controlled and colour extracted from the skins by regular pumping over of the juice. It was aged separately in both new and second fill French Oak Barrels for  $\pm$  16 months.