



## 1999 Cabernet Sauvignon / Merlot

### Technical details:

Varietal:	50% Cabernet Sauvignon, 50% Merlot
Alcohol:	13.5%
Total acidity:	6.1 g/l
pH:	2.4
Residual sugar:	3.84 g/l

### Tasting notes:

Deep plummy, brick like colour. A multidimensional nose : complex ripe cassis, fruitcake, wild cherrie and mineral characteristics with ripe red juiciness on the palate. Very good structure : tannins, fruit and wood complement each other with a good finish. This wine is very palatable now, but with the fruit coming through backed up by a good tannin structure, this wine got very good aging potential. The grapes were all hand picked at jull phenolic ripeness and vinified separately to preserve their individual characteristics. Fermentation lasted  $\pm$  one week followed by 3 - 4 weeks maceration on the skins to get extra colour and tannin stability. Malolactic happened naturally and was finished in the barrel to add to the complexity of this wine. After 14 months in small, specially selected, French oak barrels this wine was bottled in August 2000.