

GRANGEHURST

2005

CABERNET SAUVIGNON / MERLOT / PETIT VERDOT



GRAPE VARIETIES

Cabernet Sauvignon (73%) Merlot (18%) Petit Verdot (9%)

VITICULTURE

The Cabernet Sauvignon grapes were harvested on 16th February, 10th and 25th March 2005 from three prime Stellenbosch vineyards. The Merlot was sourced from two vineyards and harvested on 3rd and 4th March 2005. The Petit Verdot component (9%) was harvested on 4th March 2008 (inter-vintage blending is permitted provided the declared vintage is at least 85%). The Cabernet Sauvignon and Merlot vineyards are trellised and the Petit Verdot is bush vines. All the vineyards are in the coastal part of Stellenbosch and the quality of the grapes is positively influenced by the cool southerly summer sea breezes that blow across False Bay.

WINEMAKING NOTES

Grapes harvested by hand into lug baskets (\pm 18 kg per basket); sorting of grapes prior to destemming and hand sorting between the destemmer and crusher to remove leaves, unripe or diseased grapes; then crushed (\pm 50% whole berries) and pumped to open fermenters; manual punchdowns (*pigeage*) 4 to 6 times per day for duration of fermentation; between 9 and 14 days on skins, then drawn off and pressed using wooden basket presses; free-run and press wines blended and racked to 225 litre barrels; malolactic fermentation in barrels; barrel to barrel and barrel to tank rackings to clarify the wine – no filtration prior to racking to the bottling tanks.

BARREL MATURATION

Matured in French (75%) and American (25%) oak barrels for 33 months.

BOTTLING

The 15 barrels that were selected for this special blend were racked and blended into a stainless steel tank. After a short period of settling, the blend was racked into the bottling tanks from where it flowed by gravity via a cartridge filter into the filler. Total bottling of 3,239 x 750ml bottles and 572 x 1,5 litre magnums.

WINE ANALYSIS

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|----------------|-----------------------------|
| Alcohol | 14,85% vol (14,5% on label) |
| Residual Sugar | 2,8 gram / litre |
| Total Acidity | 5,6 gram / litre |
| pH | 3,74 |

TASTING NOTES

Tasting notes (October 2009): Intense, dark ruby; complex aromas and flavours of black and red berries, cassis and violets with some mocha and cedar from the barrels. A big, intense wine for special occasions at least five years after vintage. Recommended drinking 2010 to 2020 (if correctly cellared).

ADDITIONAL INFORMATION

If you would like further information on this wine or any other Grangehurst wines, please:

Tel (021) 855-3625

International Tel + 27 21 855-3625

Fax (021) 855-2143

International Fax + 27 21 855-2143

e-mail: winery@grangehurst.co.za

website: www.grangehurst.co.za

Write to: Grangehurst Winery, P O Box 206, STELLENBOSCH 7599, South Africa

CLASSIC RED WINE : HANDCRAFTED - TRADITIONAL - UNHURRIED