

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## GRANGEHURST 2007



### GRAPE VARIETIES

Cabernet Sauvignon (69%) Merlot (16%) Petit Verdot (15%)

### ORIGIN

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. The Cabernet Sauvignon vineyard was trellised as was one of the Merlot vineyards. The other Merlot and the Petit Verdot were bush vines.

### HARVEST DATES

The Cabernet Sauvignon grapes from "Sunset Vineyard" were harvested 13th to 19th February. The Merlot – from two different vineyards – was harvested on 31st January and 2nd March. The Petit Verdot was harvested on 19th February and co-fermented with Cabernet Sauvignon.

### FERMENTATION

Grapes harvested by hand into lug baskets (18 kg per basket); sorting of grapes prior to destemming and hand sorting again between the destemmer and crusher; then crushed (50% whole berries) and pumped to open fermenters; manual punchdowns (pigeage) 4 to 6 times per day for duration of fermentation; between 6 and 11 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.

### CLARIFICATION

This wine was clarified according to the natural settling and racking method, which does not involve the use of any fining agents, centrifuges or filters – a natural, unhurried method of clarifying wine.

### BARREL MATURATION

Matured in French oak barrels for 34 months.

### BOTTLING

The 15 barrels that were selected for this special blend were racked and blended into a stainless steel tank. After a period of settling, the blend was racked into the bottling tanks from where it flowed by gravity via a cartridge filter into the filler.

### WINE ANALYSIS

Alcohol: 14.5% by volume  
Residual Sugar: 2.5 g/l  
Total Acidity: 6.2 g/l  
pH: 3.53

### PRODUCTION

Total production of 3,995 x 750ml bottles and 308 x 1.5 litre magnums.

### TASTING NOTES

Dark ruby/mulberry colour; red berries with some mint, cedar and mocha aromas & flavours. A full-bodied barrel matured red wine with smooth, ripe tannins. Recommended drinking 6 to 15 years from vintage. Enjoy this wine with fine cuisine such as yellow fin tuna ravioli, balsamic pan seared chicken livers, grilled kabeljou or slow-roasted lamb shanks.

### ADDITIONAL INFORMATION

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

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