

GRANGEHURST

Handcrafted • Traditional • Unhurried



CABERNET SAUVIGNON – MERLOT 2007

GRAPE VARIETIES

Cabernet Sauvignon (75%) Merlot (20%) Petit Verdot (5%)

ORIGIN

Selected from prime vineyard areas in Stellenbosch viz. the slopes of the Helderberg Mountain and the Simonsberg. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from these vineyards.

FERMENTATION

After destalking and crushing the grapes, the mash was fermented in open tanks for between 9 and 14 days on the skins. The cap of skins was punched down and mixed with the juice 4 to 6 times per day to ensure optimal extraction of colour, tannin and flavours. After completion of the alcoholic fermentation, the free-run wine was drawn off and the skins were gently pressed in a basket press. The press wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. The malolactic fermentation occurred in tanks and barrels.

CLARIFICATION

This wine was clarified according to the natural settling and racking method, which does not involve the use of any unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of flavours.

BARREL MATURATION

The various component wines were matured separately in 225 litre French oak barrels for 25 months prior to blending.

BOTTLING

Bottled at Grangehurst using a gentle gravity flow filling system. The wine flowed from the elevated bottling tanks through a cartridge filter to the hand filler and into the bottles. This was the only stage during the entire winemaking process that the wine was filtered.

WINE ANALYSIS

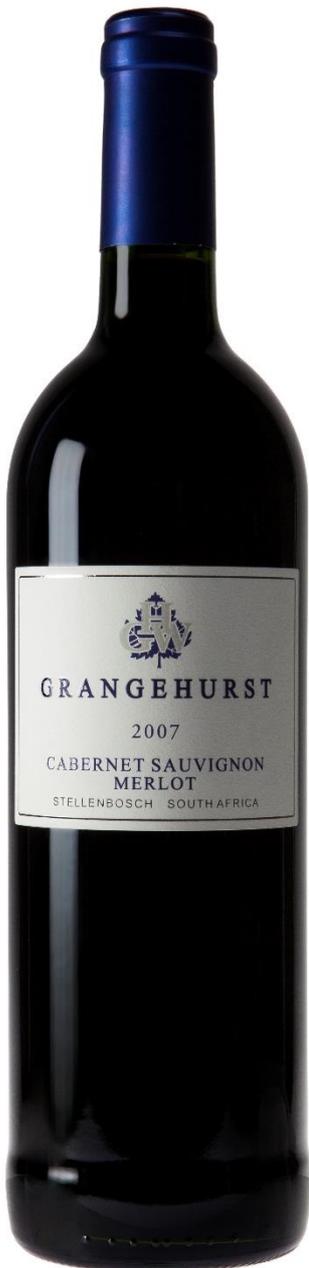
Alcohol: 14.3% by volume (14.0% on the label)
Residual Sugar: 2.4 g/l
Total Acidity: 5.9 g/l
pH: 3.50

COMMENTS

The Cabernet Sauvignon Merlot blend has been part of the Grangehurst range since our maiden vintage in 1992. As a young wine, still in barrel, the 1992 vintage was adjudged the SA Champion Wine. The 1993 vintage was Wine Magazine's first 5-star red wine and the 1995 was a Platter 5-star wine. Other vintages of this wine have also been highly regarded, and Grangehurst Cabernet Sauvignon Merlot is a fine quality Bordeaux-style wine with a good track record.

TASTING NOTES

Dark ruby colour; complex aromas & flavours of black and red berries, cassis, mocha and violets. A full-bodied barrel matured red wine with smooth, ripe tannins. Recommended drinking 8 to 15 years from vintage. Enjoy this wine with fine cuisine such as venison carpaccio, oven-roasted vegetable pasta, Moroccan chicken or roast beef and Yorkshire pudding.



ADDITIONAL INFORMATION

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

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