

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## GRANGEHURST 2008

---

### GRAPE VARIETIES

Cabernet Sauvignon (73%) Petit Verdot (16%) Merlot (11%)

### 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 and one of the Merlot vineyards are trellised. The other Merlot and the Petit Verdot are bush vines.

### HARVEST DATES

The Cabernet Sauvignon grapes from "Sunset Vineyard" were harvested 20th February to 14th March. The Merlot – from two different vineyards – was harvested on 20 February and 14 March. The Petit Verdot was harvested on the 4<sup>th</sup> of March.

### 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 7 and 16 days on skins, then drawn off and pressed using wooden basket presses; free-run and press wines blended and racked to stainless steel tanks and 225 litre barrels; malolactic fermentation in tank and 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 32 months.

### BOTTLING

The 12 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: 13.78 % by volume (13.5% on label)  
Residual Sugar: 2.7 g/l  
Total Acidity: 5.9 g/l  
pH: 3.67

### PRODUCTION

Total production of 2,988 x 750ml bottles and 240 x 1.5 litre magnums.

### TASTING NOTES

Dark ruby/mulberry colour; red berries with some mint, cedar and mocha aromas & flavours. A medium 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:

Grangehurst Winery, P O Box 206 STELLENBOSCH 7599 South Africa

Tel: +27 (0) 21 855 3625 Fax: +27 (0) 86 710 6070 Email: [winery@grangehurst.co.za](mailto:winery@grangehurst.co.za)