

Le Cape



Cape of  
Good Hope

A PASSION FOR PERFECTION

LE CAPE

# MERLOT/CABERNET SAUVIGNON 2014

Merlot/Cabernet Sauvignon 2014



## THE WINEMAKING

This blend consists of 2 cultivars, Merlot and Cabernet Sauvignon. All grapes were handpicked and grapes were selected of the best block of each cultivar. The grapes came in at 24.5 - 25 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 18 days at a temperature of 24 - 25 °C. In this 18 day period regular (4 times per day) pump overs were exercised on each tank. The juice was pressed when the fermentation finished with paved the road for Malolactic fermentation to start and finish in 18 days. The wine matured in 100% French oak barrels for a period of 12 months. After maturation two cultivars were blended and prepared for bottling.

## CELLAR MASTER COMMENT:

Ripe red berries, strawberries and cherries with subtle aromas of cherry tobacco and cigar box. Sweet red berries shows well on a structured, velvety, rounded palate. Maturation potential: 5 - 10 years.

## CHARACTER:

Flavours of strawberries and cherries.  
Enjoy with red meat or creamy pastas.  
Best enjoy at 18 °C

## ANALYSIS:

Alcohol	14%	FSO2	23
RS	4.4	TSO2	81
TA	5.4	pH	3.56
VA	0.65		

