

GRAND RESERVE 2007



COMPOSITION

95% Cabernet Sauvignon, 5% Merlot

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARD ANALYSIS

The Cabernet is sourced from two separate vineyards of 6.3ha of double-row bush vines, bearing 3.4 tons/ha, one of which is 20- and the other 26-years-old. Intensive summer pruning was done to ensure maximum sunlight and wind penetration without damaging the vines, as well as crop thinning to optimise sugar and colour accumulation in the grapes. These vineyards are drip-irrigated to prevent the vines from becoming stressed. The Merlot is from a 5-year-old, non-irrigated vineyard in the Simonsberg bowl.

VINIFICATION

After the handpicked grapes had been destalked and crushed, the juice was fermented in upright stainless steel tanks with the aid of selected yeast strains, with the temperature maintained at 25-28°C. The wine was racked and returned once a day, followed by three pump-overs per day, and then matured for seventeen months in French oak barriques (50% new).

BOTTLING DATE

February 2009

RELEASE DATE

August 2010

ANALYSIS

Residual Sugar:	3,29 g/l
Alcohol:	14.0%
pH:	3.49%
Total Acidity:	6.50 g/l

TASTING NOTES

Aromas of rich dark fruit and leather, backed by mint and smoky undertones. Full-bodied and intense, with a cigar box finish. Worthy of ageing for six to ten years.

BAR CODES

1 x 750ml:	600 2083 00 0322
6 x 750ml:	1600 2083 00 0886



Boorgat Cabernet