

# LOUIS

*by Louis Nel*

## **Notes on the Cabernet Sauvignon/Merlot**

### **The soil**

The grapes for this Cabernet Sauvignon come from the Helderberg area in Stellenbosch. The vineyard is 20 years old and the soil is a mixture of light gravel and koffiekliip, an orange soil with lots of iron and minerals. Supplementary irrigation is used whenever necessary. The merlot is particularly sensitive to water stress and has to be monitored constantly for signs of stress.

### **What makes Merlot unique?**

The merlot we get comes from a vineyard with some eucalyptus trees at the bottom. As far as we know it was never proven that these trees cause eucalyptus flavour in wine, but it happens more often than not.

Merlot has a plushness and softness that is wonderful. Merlot as a category is often a bit dodgy because there are too many bad examples, but here we are lucky to have great merlot.

### **The blend**

The wine is kept in barrels for 24 months and then blended with the cabernet. The merlot receives only older French oak barrels, to preserve the delicate fruit flavours. While merlot is generally considered to be soft, all merlots are not created equal. Soft is one thing and watery another. Our goal is soft mouth-hugging tannins that blend well with the cabernet, elevates the fruit and prolongs the finish.

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## Cabernet Sauvignon/ Merlot 2007

### ANALYSIS

pH:	3.55
Residual Sugar:	2,7g/l
Alcohol:	14,7
Total Acidity:	5.4g/l
Bottling Date:	July 2009
Release date:	September 2009
Soil:	Koffieklip

### VARIETALS:

Cabernet Sauvignon	52%
Merlot	48%



### Winemaker's comments:

Subtle mint and eucalyptus mix with blackberries and strawberry fruit on the nose. The flavours flow onto the mouth and mix with soft, yummy tannins to end with a long finish. One of the most ponderous wines you will find, a true muse.

### Winemaking Procedure:

This wine was made from grapes in the Helderberg region, were all the different components where wild fermented, punched down and left to age in French oak barrels. The Merlot and Cabernet were aged separately, and spent 24 months on oak of which 20% was new.

**Serving temperature:** 16-18 °C

**Food Suggestions:** Coq au Vin, Lamb brushed with rosemary and olive oil, Panna Cotta