

# LOUIS

*by Louis Nel*

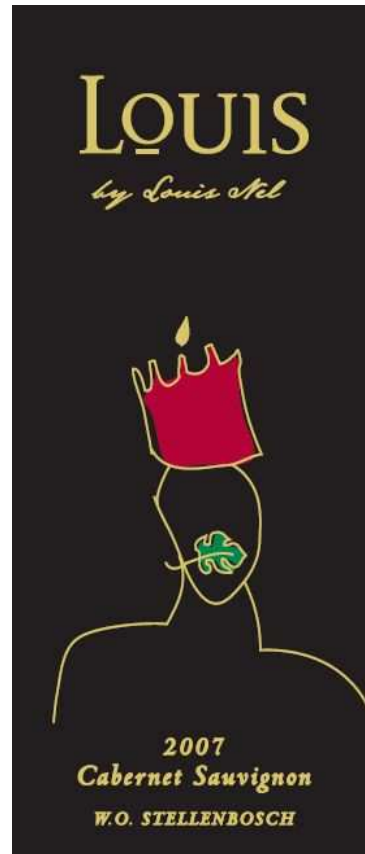
**Cabernet Sauvignon 2007**

## ANALYSIS

pH:	3.53
Residual Sugar:	2,9g/l
Alcohol:	14,6
Total Acidity:	5.4g/l
Bottling Date:	July 2009
Release date:	September 2009
Soil:	Koffieklip

## VARIETALS:

Cabernet sauvignon	96%
Merlot	4%



## Winemaker's comments:

Wild berries, ripe plum, cassis and luscious cedar flavours abound on the nose of this expressive Cabernet Sauvignon. The red berries and plum follow through onto the palate and complement the soft chewy tannins that create a lingering finish.

## Winemaking Procedure:

This wine was made from grapes in the Helderberg region, where selected parcels from the same vineyard were separately harvested, wild fermented, punched down and left to age on French oak barrels. The wine spent 24 months on French oak; 30% of the barrels were new.

**Serving temperature:** 16-18 °C

**Food Suggestions:** Beef bourgogne, pan-fried fillet of beef with wild mushroom sauce, and oven-baked Brie with walnuts.