

LOUIS

by Louis Nel

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 lingering 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, where all the different components were 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; 20% of the barrels were new.

Serving temperature: 16-18 °C

Food Suggestions: Coq au vin, lamb brushed with rosemary and olive oil, Panna Cotta.